

Provolone Mandarone Vernengo +36 months



Source

- Emilia Romagna
- Lombardia
- Trentino-Alto Adige
- Veneto

Type of milk

- Cow

Provolone is a stringy paste cheese typical of southern Italy which was introduced to Lombardy in the first half of the eighteenth century by Neapolitan cheese makers. Today, it is considered a traditional product of Lombardy, Emilia, the Veneto and the Trento area. It is a cheese produced in a great variety of formats. The largest, most suitable for a long ripening period are called 'mandarone' (large tangerine), due to their similarity of form to the fruit, and 'pancettone' (large 'pancetta' – a kind of salume) whose weight in excess of 100 kilos is the largest existing cheese both in Italy and, possibly, the rest of the world. It can also be eaten fresh but its most interesting features develop after a long (more than one year) ripening in an appropriate environment.

Organoleptic characteristics

Aspect and texture: the ripened forms have a hard, elastic paste of an intense yellow

Taste: the ripened forms are very flavourful, piquant with aromas developed during the ripening period

Serving suggestions: full bodied, aged, red wines. Hot fruit chutney, hot quince preserve. Homemade bread and flat breads

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: artisan and industrial



Allevatore di Formaggi

Paste: stringy

Salting: in brine

Ripening: at least one month

Production period: throughout the year

Fats: 44% F-Dm

Weight: 0.5 to 100 kg

Dimensions: variable

Producers: cheese makers in Valpadana area

Whole cheese code: 1113610

Cutted cheese code: n.d.