

# Casizolu



## Source

- Sardegna

## Type of milk

- Cow

The production of caciocavallo is a more recent introduction in Sardinia (land traditionally dedicated to sheep breeding and the production of pecorino) compared to sheep's milk cheeses: some areas of the north and center of the island still allow the grazing of cattle, and consequently the processing of this pasta filata cheese.

## Organoleptic characteristics

**Aspect and texture:** compact, elastic, yellow paste with few holes

**Taste:** intense, characteristic, stronger and more piquant when ripened

**Serving suggestions:** Red or white wines, lagers. Red tomato preserve, hot green tomato chutney. 'Ciabatta' bread

## Technical characteristics

**Milk:** full fat, raw, cow's milk

**Production method:** artisan

**Paste:** stringy

**Salting:** in brine

**Ripening:** at least 15 days

**Production period:** annual

**Fats:** 38 % F-Dm

**Weight:** 2-4 kg

**Dimensions:** 15-20 cm diameter

**Producers:** dairies from the Sassari area (Sardinia)



Allevatore di Formaggi

**Whole cheese code:** n.d.

**Cuttet cheese code:** n.d.