

Caciocavallo Podolico



Source

- Basilicata
- Calabria
- Campania
- Molise
- Puglia

Type of milk

- Cow

This particular variety of Caciocavallo (considered the best and more noble example, defined by some as the Parmigiano Reggiano of the South) takes its name from the breed of cattle used for its production. The Podolica cows live in a free range condition in the Mediterranean brush, feeding on strongly aromatic grasses such as wild fennel, liquorice and laurel bay whose perfumes are absorbed into the milk.

Podolico Caciocavallo necessitates a lengthy ripening period which can sometimes be prolonged for several (it is claimed, sometimes as long as twelve) years. As for all the other kinds of Caciocavallo, the cheeses are ripened by hanging the forms roped together in pairs over a beam or a stick (a cavallo- on horseback) and it is this method that has given the cheese its name.

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Allevatore di Formaggi

Organoleptic characteristics

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

Taste: intense, characteristic, piquant when ripened

Serving suggestions: Red wines. Hot green tomato preserve. 'Ciabatta' bread.

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: stringy

Salting: in brine

Ripening: at least three month

Production period: annual

Fats: 38 % F-Dm

Weight: 1-2, 5 kg

Dimensions: 10-15 cm diameter

Producers: dairies in south of Italy

Whole cheese code: n.d.

Cutted cheese code: n.d.