

CANESTRATO DI MOLITERNO IGP



Among the oldest cheeses in the Italian dairy tradition.

Dating back to the 4th century AC , Wine-growers, shepherds, and farmers transformed milk into typical cane basket, named after them.

The production area includes several communes including Gorgoglione (Mt) in the hinterland of Lucan region and it is here that the we as Guffanti select the best cured cheeses matured (special caves).

Organoleptic characteristics

Aspect and texture: compact, hard, more or less intense yellow paste according to the ripening period

Taste: Delicate, if seasoned for several months becomes more and more decidedly and pleasantly spicy

Serving suggestions: White wines full of harmonious dry taste, red wines if seasoned. In the kitchen simply match it with pears, walnuts, figs and grapes

Technical characteristics

Milk: sheep milk 70/90% , goat milk 10/30% , salt and rennet of lamb/kid

Production method: artisanal

Paste: pressed

Salting: dry

Source

- Basilicata

Type of milk

- Goat
- Sheep

Brands





Allevatore di Formaggi

Ripening: 6-12 months

Production period: annual

Fats: 36,10 % MGSS

Weight: about 2-5 kg

Dimensions: d. 15-30 cm, h 15-20

Producers: dairies from the Agri valley

Whole cheese code: 2200014

Cutted cheese code: 2200016