Cheese Room

VALTELLINA CASERA DOP



Code: VAL-31102

Raw material:

Cow's milk classified as medium in fat

Shape & Texture:

The rind is hard and its colour is golden. The paste is hard and its colour is straw to golden. The paste is compact with eyes scattered across

Taste:

The taste is delicate, sweet, creamy, round, pleasant and buttery. The aftertaste is round, sweet with hints of flowers, mushrooms and fruits. Sometimes with a bitter finish.

How to enjoy:

In is the basic ingredient of Pizzoccheri and is used to fill Sciatt, stuffed buckwheat pancakes. Best teamed with a red Sassella Negri.

Curiosity:

The production of this cheese goes back to 1500 when groups of farmers established a sort of time sharing cooperatives and save on investments and efforts

Region:

Ageing:

Long-matured (more than 6 months)

Weight: