Cheese Room

CASTELMAGNO DI MONTAGNA DOP



Code: VAL-31028

Raw material:

Raw cow's milk mix with goat or sheep milk

Shape & Texture

The rind is thin and smooth and its colour is yellowish-brownish when young. When matures the rind becomes crusty and its colour dark brownish. The paste is straw yellow, without eyes, with a coarse-grained texture which becomes creamier under the rind when the cheese is matured. Some lucky wheels develop natural blue veins that add a sweet and distinguishing note to the taste

Taste

The taste is long, strong, crumbly, and slightly sapid with hints of grass, flowers, stones and nature. The aftertaste is long, round, crumbly with hints of stone cellars, wet soil.

Curiosity

Castelmagno gets its name from a famous sanctuary dedicated to San Magno and his town. The first news of its production was in the XII century, when Marchese di Saluzzo, in 1277 insisted that the rent of a few pastures was to be paid with wheels of Castelmagno. The 18th century was its golden age: the Castelmagno cheese became the king of piedmont cheeses, and was always on the menus of the most famous restaurants of Paris and London. After the Second World War, with people leaving the mountains to look for work in the big cities, the Castelmagno risked disappearing and until the 1970's was nearly unknown to the public. Today the Castelmagno in commerce is produced in dairies in the valleys but there are still some dairies that have their cows and produce their cheese, in alpine pastures as in the old day

Piedmont, Italy

Ageing:

Half-matured (1-6 months)

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong