Cheese Room

CANESTRATO DI MOLITERNO IGP



Code: VAL-31410

Raw material:

A great Italian Canestrato produced with raw milk, mixed, sheep's and goat's

Shape & Texture:

The rind is hard with the pattern of the basket (canestro) the cheese is made in. The pasta is compact, its texture is grainy and its colour is ivory

Taste:

The taste is full to the palate, buttery, strong and herbal, while the aftertaste is long, buttery with strong hints of herbs and earthy notes from the natural cellars cheese has been matured in.

Region:

Basilicata, Italy

Ageing:

Half-matured (1-6 months)

Certificated:

IGP

Weight: 1kg

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