

Italico Eridano



The cow's milk cheese with whole milk Italico but more often called Eridano (the name we gave to the classic River Po) and 'mirror witness to all the events of cheeses norditaliani. To make cheese you need the milk and milk need to have well-quantities of food and animal feed is necessary for availability of pasture and grazing is necessary to have an abundant availability of rich land. All things very deficient in orographic that will give life to that country we now call Italy. With snow-capped mountains to the north ridge of mountains from north to south, wetlands or parched areas overlooking the seas around the area almost entirely. It 's the reason why we have historically thrive goats and sheep, animals on cutting small with limited needs and capable of strong adaptability. There is a triangle of land only designed to withstand pastures for cows and crops of cereals for men: the Po Valley the land crossed by the river Po (Eridano, in fact). When the Cistercian monks around the year 1000 A.C. irrigate, you can make humans and animals coexist and to begin significant production of cow's milk cheeses. With appropriate adjustments of production technology (skimming of the milk and cooking the curd) from 'Italico / Eridanoit comes to the type of Parmigiano-Reggiano, and through the precious fatal "distraction" of the cheese lover, you get to develop technology that leads to the type of Gorgonzola.

Still need to say something more to enhance the archetype represented by dairy 'ERIDANO?

'Italico' is a generic name for a category of fat cheese with soft structure, frequently retailed with invented names. These are little ripened cheeses that are soft and fresh-tasting, originally inspired by the French

Source

- Emilia Romagna
- Friuli-venezia Giulia
- Lombardia
- Piemonte
- Trentino-Alto Adige
- Valle d'Aosta
- Veneto

Type of milk

- Cow



Allevatore di Formaggi

‘Abbey’ cheeses, so-called due to their production in various French monasteries.

Organoleptic characteristics

Aspect and texture: light yellow, soft paste with few holes

Taste: sweet with traces of fresh milk

Serving suggestions: White wines, lagers, fresh fruit and hard crusty rolls

Technical characteristics

Milk: full fat, pasteurised, cow’s milk

Production method: artisan or industrial

Paste: cooked, pressed

Salting: dry

Ripening: at least 30 days

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 2 - 2,2 kg

Dimensions: 15-20 cm diameter, h. 5-10 cm

Producers: northern Italian dairies

Whole cheese code: n.d.

Cutted cheese code: n.d.