

Incanestrato di Campo Imperatore



Source

- Abruzzo

Type of milk

- Sheep

The similarities with the Apulia Canestrato in both the production methods and names, is due to the paths for herds moving from the plains to the mountain pastures that previously linked Apulia with the Abruzzo mountains. Some of the most important production areas are the alpine huts on the Gran Sasso where Campo Imperatore lies.

Another product from the same area (Gran Sasso massif) is the Monti della Laga Pecorino (sheep's cheese) which is also made with raw milk but in a slightly smaller format (1-2 kg. each).

The similarities with the Apulia Canestrato in both the production methods and names, is due to the paths for herds moving from the plains to the mountain pastures that previously linked Apulia with the Abruzzo mountains. Some of the most important production areas are the alpine huts on the Gran Sasso where Campo Imperatore lies.

Another product from the same area (Gran Sasso massif) is the Monti della Laga Pecorino (sheep's cheese) which is also made with raw milk but in a slightly smaller format (1-2 kg. each).

Organoleptic characteristics

Aspect and texture: hard, compact and grainy, yellow paste

Taste: intense, flavourful and piquant

Serving suggestions: full bodied, aged, red wines. Thousand flower honey. Hot pear and quince chutney. Fresh broad beans and figs.

Homemade bread, pasta without tomato sauces.



Allevatore di Formaggi

Technical characteristics

Milk: full fat, raw, sheep's cheese

Production method: artisan and alpine pasture

Paste: pressed

Salting: dry

Ripening: at least two months

Production period: throughout the year, summer alpine pasture

Fats: 40% F-Dm

Weight: 3-4 kg each

Dimensions: 0-25 cm diameter, h. 10-15 cm

Producers: dairies from the central Abruzzo area

Whole cheese code: n.d.

Cutted cheese code: n.d.