

Caciocavallo dei Basilischi



n.d.

Source

- Basilicata

Type of milk

- Cow

Organoleptic characteristics

Aspect and texture: Ovoid with heads or choke at the apex, thin crust, smooth straw yellow colour. Compact, crumbly paste, scaly when seasoned, straw yellow colour with slight holes

Taste: Spicy, mildly salty

Serving suggestions: n.d.

Technical characteristics

Milk: Cow milk

Production method: Artisanal

Paste: Stringy

Salting: In brine

Ripening: From 6 to 36 months

Production period: All over the year

Fats: 50,10 % mgss

Weight: From 3 to 20 kg

Dimensions: n.d.

Producers: Farmers of the Potenza area

Whole cheese code: n.d.

Cutted cheese code: n.d.