

# TALEGGIO DOP A LATTE CRUDO



Soft cheese from ancient origins whose name derives from the homonymous Bergamo valley where it was born and where it is still produced today, salted by hand and seasoned in pine crates

## Source

- Lombardia

## Type of milk

- Cow

## Brands



## Organoleptic characteristics

**Aspect and texture:** thin rind, soft pink color. Dark dough in the undercut, more consistent, friable at the center

**Taste:** Sweet, buttery and very aromatic taste in seasoned product

**Serving suggestions:** delicate structure red wines

## Technical characteristics

**Milk:** Raw cow's milk, salt, rennet

**Production method:** uncooked, artisanal

**Paste:** uncooked

**Salting:** dry

**Ripening:** minimum 45 days

**Production period:** annual

**Fats:** 26% Mgss

**Weight:** 1,8 kg about

**Dimensions:** d. 19 cm, h. 3 cm

**Producers:** cheesemaker from Val Taleggio



Allevatore di Formaggi

**Whole cheese code:** 1017134

**Cutted cheese code:** n.d.