

Caciocavallo Casuentano da pascolo



Source

- Basilicata

Type of milk

- Cow

This particular variety of caciocavallo (the noblest and most prized, defined by some as “the Parmigiano Reggiano of the South”) takes its name from the area of Basilicata where a breed of cows (the podolica) is bred to produce it, living in the wild in the Mediterranean maquis, feeding on strongly aromatic herbs such as wild fennel, liquorice and myrtle, from which it absorbs scents that are transmitted to the milk. Caciocavallo Casuentano requires a long maturation period, which some people extend for many years. As with all caciocavallo cheeses, maturing takes place by hanging the cheeses, tied in pairs to a rope, ‘astride’ a plank or beam, a custom that gave rise to the name of the cheese.

Organoleptic characteristics

Aspect and texture: compact, elastic, straw-coloured paste with few holes

Taste: intense, typical, stronger and spicier if aged

Serving suggestions: Red wines. Green tomatoes' jam. Bread 'ciabatta'

Technical characteristics

Milk: Raw, full fat, cow's milk

Production method: artisanal

Paste: stringy

Salting: in brine



Allevatore di Formaggi

Ripening: minimum 3 months

Production period: all over the year

Fats: 38 % F-Dm

Weight: 1-2,5 kg

Dimensions: diameter 10-15 cm

Producers: Cheesemaker of Basilicata

Whole cheese code: 1103120

Cutted cheese code: 1130123