

CASTELMAGNO DI MONTAGNA DOP STAGIONATO



CODE	31031
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	7 kg approx

Piedmontese DOP mountain cheese, aged at least 6 months

DESCRIPTION	Cheese produced between October and June with raw cow's milk from cattle reared in the barn fed on hay; it is aged for at least 6 months
APPEARANCE	The paste has an ivory colour, grainy but pleasantly melting in the mouth. With aging it develops a very evident creamy under-rind and sometime pleasant natural blue veins
TASTE	Savoury, with animal notes and a strong under-rind; in the internal part the sensations of hay are prevalent
PRODUCER	La Meiro - Castelmagno (CN) - Piedmont
OUR SELECTION	This cheese is aged by La Meiro, a family business founded by Giorgio Amedeo for the production and aging of Castelmagno DOP, both mountain and alpage production, the latter also Slow Food Presidium since 2005. Thanks to Giorgio, his son Andrea and all the herdsmen, this cheese has been preserved and valued for generations
CURIOSITY	Not everyone knows that Castelmagno belongs to the category of spontaneous blue cheeses. It means that the development of mould takes place without inductions: the imperfect manual pressing and the humid curing environment allow the proliferation of the typical and precious marbling of Castelmagno. In the other blue cheeses such as Gorgonzola or Roquefort, however, <i>Penicillium Roqueforti</i> is added to favour the development of moulds
SUGGESTIONS	Delicious in the preparation of first courses, especially gnocchi and risotto. Try it with honey or fruit compotes.