

CREMOSO AL TALEGGIO DOP



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| CODE | 21243 |
| COUNTRY OF ORIGIN | Italy, Lombardy |
| WEIGHT | 100 g |

Spreadable Taleggio DOP cheese

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| DESCRIPTION | Spreadable Taleggio DOP cheese made exclusively with Italian milk |
| APPEARANCE | A spreadable and creamy paste, easily spreadable with a knife |
| TASTE | The aroma is intense, deep, and persistent; the creaminess is enveloping and delightful |
| PRODUCER | Carozzi Formaggi - Pasturo (LC) - Lombardy |
| OUR SELECTION | Amidst the mountains of Valsassina, the Carozzi family has been working for over 60 years. Valsassina, nestled between Lake Lecco and the distinctive Grigna, offers unique microclimatic conditions ideal for cheese production |
| CURIOSITY | Known since the 10th century, Taleggio is a soft cheese with PDO status, made from whole cow's milk. Carozzi matures it with care and passion in Pasturo, in the heart of Valsassina, where it finds the ideal microclimate to fully express its refined qualities. The PDO label guarantees the origin of the milk, the characteristics of its production, and the places of maturation, and it is awarded by the Taleggio Protection Consortium only to companies that adhere to the strict production regulations |
| SUGGESTIONS | A reliable choice in the kitchen for creaming risotto and pasta, but also as a dessert at the end of a meal, served on a slice of slightly toasted raisin bread with acacia honey |