

PROVOLONE DOP CHEESE



Cheese made from cow's milk, made with cooked and kneaded pasta. Originally from the Lombardy region, it comes in a variety of shapes and weighs 200 g to 5 kg.

The bark is hard and thin, golden yellow and bright and in some cases may be waxed. Provolone from 2 to 3 months is flexible and has a velvety texture, being known as sweet or soft provolone.

In spicy provolone is used the kid rennet that accelerates the maturation and makes its flavor stronger. There is also provolone aged from 6 months to 12 years that has a much harder bark and stronger and spicy flavor.

Cheese is used for browning, fondue and snacks, and aged provolone is great for grating and accompanying pasta.