

## CACIOCAVALLO D'ABRUZZO DOP CHEESE



An excellent example of Italian cheese is produced from cow's milk, especially from the provinces of Chieti and L'Aquila and in the territories of Maiella National Park.

A high fat and fibrous cheese and its ideal consumption is after 3 months of production, but can also be aged for up to two years.

The characteristic name according to legend has its origin in the custom of tying the cheese in pairs and putting it to ripen on a kind of hanger.

It can be smoked and all its versions are delicious.

It weighs 2 kg to 3 kg and the bark is smooth and oily. At 3 months it has a slightly sweet taste and more flexible texture, but can be matured for up to 2 years, when it can be grated.

The interior is bright yellow and the texture is closed and the aroma is intense. Used as table cheese and can be used in cold or hot sandwiches and au gratin.