



LA CASTANA

Cod.: 00355

This cheese also received its first recognition even before it was put on the market, i.e. the first cheese made for trial in 2017 was entered in a national competition called "CRUDI IN ITALIA", which covers all cheeses made with raw milk. So, this competition took the first prize and the special mention for its complexity of aromas. In 2020-2021 at ITALIAN CHEESE AWARDS, it obtained the award for the Cheese of the Year.

The name "La Castana" comes from the fact that there are chestnuts, or Maron Glacees, but also because thanks to the water in which it is subjected to rum and cocoa, takes a brown color.

It has a compact and soft structure, moist and at the same time crumbly inside, it creates a bit of difficulty to cut since it will always be served with a piece of brown and possibly the outer part or under crust that came more in contact with the rum and cocoa.

A cheese with 4 flavours, well defined and marked. The paste is very savoury, with sensations both lactic and animal and vegetable, the rum gives the acid part, the cocoa the bitter part and the browns that are a very sweet contrast rebalance everything.

A cheese to be enjoyed without a doubt at the end of a meal, if you like, instead of a dessert, with a fine dessert wine to accompany it. We like to call it also a cheese for meditation, given its pleasantness, even for an after-dinner, can also hold up spirits.

Who knows if there is in the head, after the chestnut to make even The Blonde, The Brunette and The Red!

It has no crust so you can eat everything safely, indeed it must be used the care to taste a piece of cheese with each piece of brown.

Ingredienti / Ingredients / Ingrédients:

Raw cow's milk, lactic acid bacteria, rennet, salt, penicillium roqueforti, Marron glacees, rum, glucose syrup, sugar, cocoa. ALLERGENS: MILK and MILK protein

Category

Cheese
Refined
Blue Cheese

Unità di misura / Unit of measurement / Unité de mesure:

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Form wrapped with aluminium paper and vacuum-packed

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:

approx. 3 Kg

Milk treatment

Raw milk

Confezioni per collo / Pieces per box / Pièces par colis:

3 shapes

Availability

Almost always available

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

Edible crust

Edible

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:

30 days

Award-winning cheese

Awards

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:

1480 KJ / 354 Kcal

Grassi / Fat / Gras:

21 g

di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:

14 g

Carboidrati / Carbohydrates / Hydrates de carbone:

25 g

di cui zuccheri / of wich sugars / Dont les sucres:

18 g

Proteine / Proteine / Protéines:

14 g



Sale / Salt / Sel:

1.9 g