



Taleggio DOP (brown wrapping)

When talking about Taleggio PDO, there can be various nuances within this type of cheese, for us this is “the Taleggio”, the one for the true connoisseurs and lovers of this type of cheese. It is not an “easy” cheese and for all palates like the other green wrapper we have in our assortment, this one is rich in scents and aromas, intense and with a strong character. This one is also made from whole cow's milk and raw dough, but with a maturation of about 90 days and some small but fundamental differences during the processing in the boiler.

In addition to its aromatic profile, it is distinguished by the structure of its paste, which is more chalky in the centre and more creamy in the undercrust. We propose it with the conviction that those who get to know it and those who offer it for comparison with other taleggios cannot fail to be pleasantly impressed, but as is usually said, there is no question of taste.

The rind is ‘discretely edible’, what does that mean? This means that it can be eaten, but those who do not like it can remove it for a more delicate taste.