



Giuncata

The name of this product comes from “*giunco*” which means reed; in fact, when preparing this cheese, the reeds are woven together to create a container into which the squeeze drained curd is placed, giving it a particular spindle-like shape which characterizes this cheese.

The freshly milked cow milk is delivered to the cheese factory where it is analysed and pasteurised (the milk is heated at 71.3°C for 15 sec. and then quickly cooled down).

It is then poured in cauldrons where the temperature reaches 32-38 °C, the liquid calf rennet is then added to it and the coagulation takes place in about 25-30 min.

The cheese maker decides when to cut the curds, which are delicately cut into hazel nut-walnut sized bits, with a tool called a “*spino*”. The curd is manually placed in the draining mould to determine the weight and finally wrapped in reeds and squeezed on the sides to eliminate the excess whey.

The next step is placing the pieces in brine (a water and salt solution) to confer the perfect delicate and savoury flavour.

Ingredients: skimmed milk, milk, salt and rennet.

Weight: 1500 g.

Packing: heat sealed tray with brine for preservation.

Shelf life of packed product: 9 days.

Cheese characteristics:

SHAPE: cone shaped but without the point and joined at the two ends.

EXTERNAL FEATURES: milk white with longish impressed lines made by the draining mould, which also confers it its typical shape.

INTERNAL FEATURES: the paste is soft and crumbly, with evenly spread out irregular eyes.

AROMA: typical aroma of fresh milk and yogurt.

FLAVOUR: balanced and sweet with a touch of saltiness to it and a characteristic acidic note, it has a very appealing taste.

Availability: all year, but must be ordered.

Food pairing: should be eaten as it is but can be dressed with oil and pepper as well as using it in summer salads.

Wine pairing: this type of cheese goes well with any delicate low-alcohol white wine served cool.

Code 15010 **Weight Piece** **Packaging** Bowl heat-sealed with water conservation **Weight per pieces** 1500 gr. **Pieces per box** 1 giuncata **Storage** Refrigerate from 0°C to + 4 °C / at room temperature **Transportation** Refrigerate from 0°C to + 4 °C / by standard courier **Product life in sealed packing** 9 days **Minimum order** 1 box