FORMAGGI SOPRAFFINI DI MONTALDO LUCA

Category: Dairy products
business description:

Very special cheeses, born from the intuitions and culture of Vincenzo De Maria, founder of the company which is now run by his son-in-law, Luca Montaldo, who has learnt new cheese-making and maturation methods from Vincenzo. This is how we can still taste the Formaggio Patafisico that comes from the union of raw curd of goat's milk and the curd of sheep's milk, put in the same mould so as to have, once welded, a single cheese with the bloomy rind, with a taste enriched by the fusion of flavours and aromas. And then the Pecheronza, a robiola which is immersed in beeswax and matures in an anaerobic condition that leaves the cheese very soft and with a fragrant honey scent; Crystal, the robiola in a caramel malt rind with hints of hay and aromatic aftertaste of amber beers, and Carafà, the robiola in toasted malt rind with distinct hints of coffee and cocoa bean in the cortical part. The cheese matured under black locust ashes, the half-cooked cheese treated in a cold room with Nocino or with honey and the cacioricotta are all magically born from raw sheep's milk.

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Links

Photos