

FORMAGGI di ZONA MONTANA



Cavallina Ubriaca

(Drunken Cavallina)



CASEIFICIO
PALENI



Cavallina Ubriaca (Drunken Cavallina)

This is a type of cheese produced using mountain milk from Val Cavallina and it belongs to the category of half-cooked paste cheese. Its shape is cylindrical with a diameter of about 12 cm, a round edge of height 4-6 cm and a weight varying from 400 to 600 g. The ripening of the cheese occurs by placing the cheese under grape marc (grape residues from the pressing of grapes during winemaking) for at least 30 days. The aromatic cheese paste reminds the consumer of the intense wine flavour; the rind is dark red and is edible.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet, marc for ripening	ITALY	Average: 45 day Maximum: seasoning on	Humidity (T.Q.): 36,58% Fat (S.S.): 52,30%	Energy 401,63 kcal /1666,74 kJ Fat 33 g (saturated fat 19 g) Carbohydrates 0,6 g (sugar 0,4 g) Protein 25 g Salt 2,2 g

Mountain cheese of dairy "Caseificio Paleni"

From the beginning of 20 century, from Avaro mountain's pastures, Paleni produced mountain cow milk. Nowadays in the new centre at Casazza, Caseificio Paleni still goes on with old traditions thanks to the production of characteristic cheese of Bergamo's valleys.



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