



**Saporone  
di Montagna**



**CASEIFICIO  
PALENI**





## Saporone di Montagna

*A cheese produced with mountain milk from the Bergamo Valleys, it belongs to the half-cooked paste cheeses category. It has a cylindrical shape, diameter of about 36/42 cm, whole cheese height of 9 cm and weighs 9/10 kg. The paste is slightly firm, straw yellow, with very widespread. Its markedly seasoned taste makes it ideal for preparing taragna polenta or to accompany game dishes.*

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	From 4 months on	Humidity (T.Q.): 36,59% Fat (S.S.): 47,66%	Energy 387,58 kcal /1608,42 kJ Fat 30 g (saturated fat 17 g) Carbohydrates 1,16 g (sugar 0 g) Protein 27 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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