

calendar

distributors of the finest foods

CASA MADAIO Canestrato 4.5kg

Origin: Campagna, Italy
Classification: Artisan
Milk: Sheep's Milk
Type: Hard
Form: 4.5kg wheel
Item Code: 700492



Authentic pecorino from the Campagna region, in southern Italy with hints of milk, grass and hay in the younger cheeses and nuttiness in the older ones.

Traditionally made in the mountainous region Basilicata, Casa Madaio now use milk from small herds of sheep on farms near their maturation caves in Castelcivita. The bold impressions left by the basket used to form each wheel and the natural stripy brown rind are striking features of the cheese.

Maturation of 6 - 12 months produces a straw coloured cheese with an intense milky flavour, hints of hazelnut and a spicy finish. Its well-structured flavour profile balances the spiciness of the cheese whilst accentuating its nutty tones.



WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar
www.calendarcheese.com.au

