

# calendar

distributors of the finest foods

## MAURI

### Taleggio DOP 200g

Origin:	Lombardia, Italy
Classification:	Artisan
Milk:	Cow's Milk
Type:	Washed Rind
Form:	200g portion
Item Code:	701622



The unique micro climate in the natural caves where these cheeses are matured, under the Grigna mountain, is key to the flavour and profile of this cheese.

The Mauri family have made cheese near the village of Pasturo for four generations and are the only producer to claim Stagionatura di Grotta (cave ripened) on their products.

Washed and brushed several times over a month, and matured in stacked wooden pine boxes, the cheese develops a thin bloom flecked with grey yeasts and blue Penicillium mould on its distinctive orange rind. Beneath the thin, crusty rind the ivory texture of the cheese begins to change slowly as it ripens, becoming buttery and soft, balanced with a distinctive yeasty flavour.

Mauri Taleggio is considered one of the finest DOP cheeses made in Italy.



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