

# calendar

distributors of the finest foods

## AURICCHIO

Provolone Piccante 30kg

Origin: Lombardy, Italy  
Classification: Artisan  
Milk: Cow's Milk  
Type: Hard  
Form: 30kg salume  
Item Code: 700150



This pasta filata, or stretched curd cheese, is kneaded and stretched while still hot and pliable, before being hand-formed into massive sausage-shaped rolls known as 'salame.' Auricchio Provolone is made in the Po Valley in Northern Italy using fresh milk from surrounding farms.

Handcrafting ensures a compact texture and prevents folds from forming in the curd which might trap air and compromise quality during the slow maturation process. Once formed, the salame are brined for more than a week before maturation of 12 months or more. The resulting cheese has a smooth, dense texture with a spicy 'piccante' flavour and excellent melting properties.

The resulting cheese has a soft, compact texture with bright milky flavours and excellent melting properties.



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