

calendar

distributors of the finest foods

CASA MADAIO

Calcagno 16kg

Origin: Sardegna, Italy
Classification: Artisan
Milk: Sheep's Milk
Type: Hard
Form: 16kg wheel
Item Code: 706399



Classic pecorino made in small batches on the island of Sardinia and matured on the mainland in the Casa Madaio caves. Calcagno is only produced between the months of April to July when milk is in plentiful supply.

The Madaio family collects cheese from a handful of small family dairies, and matures the wheels in their caves at Castelcivita. There the sweet and herbaceous milk is concentrated in flavour as the cheese matures for 7 - 8 months before being released.

Aging gives the cheese a compact, firm, flaky and smooth texture whilst the wild herbs and grasses infuse the cheese and provide complex flavours.



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