



Caciocavallo fumé

Of Italian origin, the Caciocavallo fumé is handcrafted. It has a smokey flavor.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Spun
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Montréal
Details	Montreal and around
Producer	Saputo
Fat	26%
Minimum Refinement	3 week(s)
Family	Spun cheese
Manufacturing Mode	Industrial production
Particularities	Smoked
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Australian Chardonnay

Red Wine



Fruity and medium-bodied
Brunello di Montalcino, Rioja

Beer



Blonde Tranchante
Double, Lager

SIMILAR PRODUCTS

- » Gouda fumé (en)
- » Raclette Brézain (en)