CASATELLA

The Consortium for the defence of the Casatella Trevigiana Cheese was founded in 2001 and at present it has 14 producer members including cooperatives and private cheese-makers.
The fundamental aim that started its founding was the will to defend and protect the typicalness of a cheese whose origins are closely connected to the history and tradition of the Treviso territory.
It is exactly to safeguard a unique cheese in its territorial context that the Consortium has activated severe and constant monitoring along the whole production line in order to its quality.
To this regard, both the farmers and the transformer dairies submit to a rigid production disciplinary and periodical analysis controls.
Furthermore, the Consortium acts as a reference point for the promotion and spreading of the Treviso Casatella, which has obtained acknowledgement of the Denominazione di Origine Protetta (P.D.O.) (Protected Designation of Origin).

Aroma and Taste
Light aroma, milky and fresh. Sweet taste, characteristic of milk,with slightly sour veins.

Maturing
It is not done because the cheese is consumed fresh.

Processing
The milk is warmed to about 38°C, and liquid rennet is added. It curdles in 15-40 minutes depending on the characteristics of the milk. After a fi rst breaking of the curd and a resting phase of 45-50 minutes, it is broken a second time (nut-size).
There then follows a slow stirring of themass and draining for about 10 minutes.The mass is then extracted and placed in obligatorily cylindrical moulds, to separate the whey. Salting is in brine with times varying according to the sizes of the moulds, from 40 to 120 minutes. It matures in 4 to 8 days and after wrapping in paper of the Consorzio per la tutela it is ready for consumption.

Nutritional values
Calories/100g 290; Humidity 50%; Fats 18-25%; Proteins over 12%.
It is a typical, original cheese of province of Treviso, of centuries-old country tradition.
The name seems to derive from "Casa" or "Casada" (House), for the diffuse preparation, once typically domestic, with the little milk available to the housewives.

Aspect
Cylindrical, side/height from 5 to 6 cm, diameter from 8 (small cheese) to 22 cm (large cheese), weight from 250 grams to 2 kg. Crust absent, white paste, soft, creamy, only a few minute eyes admitted, light aroma, milky, fresh, sweet taste, with slightly sour veins.

Calendar and area of production
Calendar and area of production
It is produced all year round
In the entire province of Treviso..

MARATONA del GUSTO & delle BELLEZZE d'ITALIA

NOTE

CASATELLA D.O.P. TREVIGIANA

Consorzio per la tutela del formaggio
CASATELLA TREVIGIANA DOP
Viale Sante Biasuzzi 20 - 31038 Paese (TV) -
Tel. e Fax +39 0422 951480
info@casatella.it - www.casatella.it

A.Pro.La.V. Associazione Regionale Produttori Latte del Veneto

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