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# HARPER & BLOHM

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CHEESE SHOP

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## Mauri **TALEGGIO** DOC\*

(tah-LED-joh)

<b>ORIGIN</b>	Lombardy region, Italy
<b>MILK</b>	Cow
<b>RENNET TYPE</b>	Animal rennet
<b>STYLE</b>	Washed rind
<b>SIZE &amp; SHAPE</b>	2kg squares
<b>CLASSIFICATION</b>	Artisan
<b>APPROXIMATE AGE</b>	6 weeks

### CHARACTERISTICS

The micro-climate in the natural caves near the village of Pasturo, where these cheeses are matured high in the Italian Alps, encourages the development of a unique flora on the outer rind. 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. The colour and pungent aroma of the rind is due to the presence of *Brevibacterium linens*. Beneath the thin, crusty rind the ivory texture of the cheese begins to change slowly as it ripens, becoming buttery and soft. The creamy texture, balanced with the delicious yeasty flavour, is the hallmark of this distinctive Italian cheese.

### A little history

In 1920's Emilio Mauri built a large factory in the small mountain village of Pasturo, not only to collect and ripen local cheese, but also to make cheese. Lombardy's rich green pastures and clean mountain air are the reason for such high quality milk. Another advantage the Mauri family has is the unique maturation process that benefits from the natural caves of Valsassina where the cheese is aged. The natural caves offer the perfect microclimate for maturing cheese.

\*DOC = Denominazione di Origine Controllata (Controlled Designation of Origin)

**Goes well with** Pinot Grigio, Pinot Noir, Gamay, Yeasty Blonde Beer

**Similar cheeses** Pont L'Évêque, Milawa King River Gold

