



Valle Alta





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This cheese is produced with milk from mountain areas. It comes in a cylindrical form with a diameter of about 25 cm; the approximately 10-cm tall side surface is slightly rounded and scored. These forms weigh about 6.5 kg. The rind is a pale greyish colour, while the soft cheese is light yellow with a very sparse small holes. It has a rich and persistent flavour; characteristic of a cheese that is decidedly appealing and as refined as its bespoke label in heat-transferred gold on paper suggests.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	Average: 45 day Maximum: seasoning on	Humidity (T.Q.): 41,00% Fat (S.S.): 51,90%	Energy 369,00 kcal /1538,00 kJ Fat 31 g (saturated fat 17 g) Carbohydrates 0,5 g (sugar 0,5 g) Protein 23 g Salt 2,2 g

Mountain cheese of dairy "Caseificio Paleni"

From the beginning of 20 century, from Avaro mountain's pastures, Paleni produced mountain cow milk. Nowadays in the new centre at Casazza, Caseificio Paleni still goes on with old traditions thanks to the production of characteristic cheese of Bergamo's valleys.



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