

QUINTANO

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened, Washed rind
SUB POST-MAKE:	Unflavoured wash solution
TYPICAL AGE PROFILE:	A minimum of 40 days
APPROXIMATE WEIGHT(S):	1,2 Kg
GEOGRAPHICAL ORIGIN:	Quintano, Cremona, Lombardy, Italy
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Sheep
BREED OF SHEEP:	Laucane
RAW/PASTEURISED MILK:	Raw
VEGETARIAN/ANIMAL:	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	Quintano with black truffle (0.400 gr)



THE STORY

After 20 years of experience in the production of goat cheeses, in 2017 the dairy at Livialattea started the production of some sheep cheeses, with milk from a small nearby farm. To “break” the tradition of sheep’s cheese, which wants it to be hard and very seasoned, we decided to create a cheese that was inspired by the dairy tradition of our territory, the Stracchini. Unlike the traditional Taleggio POD recipe, we have chosen a taller form, which helps the cheese to mature longer and more gradually, thus being able to live different tasting lives.

THE CHARACTER

PERFECT PARTNERS:

The characteristic unctuous note of ‘Quintano’ goes perfectly with tannic and slightly acidic red wines, which lighten the palate and enhance the ‘hidden’ notes of the cheese. Its perfect companion is the “Secco” of Az Agr Biava, a surprisingly aromatic wine, tannic but soft, which is the version without drying of the most famous Moscato di Scanzo DOCG: the aromas are typical of the vine, with hints of rose, cherry and leather, while the freshness enhances the sweetness of the cheese.

A less traditional but equally interesting combination can be found with “Predator” from the Sguaraunda Brewery, a Belgian Strong Ale with interesting hints of pear and banana brought on by the yeast esters and a malty taste given by the barley and wheat.