

Murazzano DOP



The Municipality of Murazzano lies in the centre the lower Piedmont area although this cheese is produced in around thirty municipalities. The element of cow's milk in this product must not exceed 40% and, during the ripening period, the forms are daily washed with warm water to encourage the maturing process.

Organoleptic characteristics

Aspect and texture: soft but fairly firm, ivory-yellow paste

Taste: fresh versions are slightly acidic with traces of sheep's milk

Serving suggestions: Fruity white wines, lagers. 'Cugnà' (Piedmont chutney made with vegetables and grape juice). Fresh fruit, walnut or raisin bread

Technical characteristics

Milk: full fat, raw, sheep and cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 10 days

Production period: annual

Fats: 50% F-Dm

Weight: 300-400 gr

Dimensions: 10-15 cm diameter, h. 3-4 cm

Source

- Piemonte

Type of milk

- Cow
- Sheep

Brands





Allevatore di Formaggi

Producers: small herder-dairies from the typical production area

Whole cheese code: n.d.

Cutted cheese code: n.d.