

Branzi



Source

- Lombardia

Type of milk

- Cow

In the village of Branzi in the Val Brembana, Saint Matthews day is celebrated on the 21 September, at the end of the alpine pasturing period, when a fair was traditionally held to sell the local summer production of this cheese. The hallmark of this great cheese is the use of the raw milk for 12 months a year.

Organoleptic characteristics

Aspect and texture: compact, more or less intense yellow paste with oval pinholes

Taste: intense, with traces of hay and grass

Serving suggestions: Full bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pears). Black rye bread and polenta

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: dry and in brine

Ripening: at least 20 days

Production period: throughout the year

Fats: 45% F-Dm

Weight: 10kg

Dimensions: 40-45 cm diameter, h. 8-10 cm



Allevatore di Formaggi

Producers: dairies in the Val Brembana

Whole cheese code: n.d.

Cutted cheese code: n.d.