

Bagòs



Source

- Lombardia

Type of milk

- Cow

This is a member of the Grana family and is the only example to be produced in alpine pastures. “Bagòs” in local dialect means ‘from Bagolino’, a village in the Val Caffaro which is the centre of production for this kind of cheese (and of which, unfortunately, numerous imitations from the plains have spread over the past few years). Saffron is traditionally added to the curd and it is this that causes the characteristic intense yellow colour. The forms are ripened at length, even for more than two years and are regularly oiled with linseed oil.

When the forms are cut, the exhalation of air from the tiny honeycomb of holes in the paste produces a faint but long lasting crackling sound like a long lament and, for this reason, it used to be joked that the cheese was “crying...”.

Organoleptic characteristics

Aspect and texture: hard with almost closed pinholes. Deeply intense yellow colour.

Taste: balanced, dry and intense with notes of fresh fruit and stables

Serving suggestions: Full bodied and aged red wines but also sparkling, young white wines. Fresh fruit (Kaiser pears) marrow preserve. Homemade bread, polenta (to be accompanied with grilled rind)

Technical characteristics

Milk: skimmed, raw, cow’s milk



Formaggi per Tradizione

Production method: artisan and mountain pasture

Paste: cooked, pressed

Salting: dry

Ripening: one year minimum

Production period: throughout the year (summer alpine pasture)

Fats: 30% F-Dm

Weight: 14-17 kg

Dimensions: 35-40 cm diameter, h. 10-15 cm

Producers: dairies and alpine shepherds in the Val Caffaro, province of Brescia