

# Bastardo del Grappa



## Source

- Veneto

## Type of milk

- Cow

Classic cheese produced in Veneto region, it takes its particular name because it is an intermediate processing between some of the typical cow's milk cheeses from Veneto. In the cheesemaking process it is used the milk of the evening and the milk the next morning, mixed together to create the cheese.

## Organoleptic characteristics

**Aspect and texture:** Light colours, scattered and small holes, rough and substantial crust.

**Taste:** Intense, pleasant and never spicy

**Serving suggestions:** Young red wines and medium-bodied white wines. It goes well with renetta apples, pears, berries, pear mostarda.

## Technical characteristics

**Milk:** Cow milk

**Production method:** Artisanal

**Paste:** Light straw tint.

**Salting:** In brine

**Ripening:** 120 - 180 days

**Production period:** All over the year

**Fats:** 45% Mgss

**Weight:** From 3.5 to 4.5 kg

**Dimensions:** D. 20-25 cm, h. 8-10 cm



Allevatore di Formaggi

**Producers:** Farmers from Veneto

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.