

Grasso d'Alpe Conca Gattascosa



Source

- Piemonte

Type of milk

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The history of the exploitation of the pastures in Val d'Ossola is documented since the first half of the year one thousand. The Ossola mountain offers , even at high altitudes , vast expanses and well sheltered from the winds for grazing animals and , from these characteristics , the local mountain dwellers through the centuries have been able to take advantage of great cheeses . Very limited productions , a few hundred forms each year , they work in the months of July and August and made back down to the valley by mule or , in recent years , by helicopter .

Organoleptic characteristics

Aspect and texture: paste intense straw color , compact, with thick eye partridge or larger

Taste: very intense , flavorful , with alpine herbs notes and the stable

Serving suggestions: full-bodied red wines . aromatic honey . fresh fruit (pear Passacrassana) . Black rye bread , porridge

Technical characteristics

Milk: vaccine, whole, raw

Production method: artisanal in pasture

Paste: cooked, pressed

Salting: a secco e in salamoia

Ripening: 60 days minimum



Formaggi per Tradizione

Production period: Summer production

Fats: 45% MGSS

Weight: 5-7 kg

Dimensions: d. 30-40 cm, h 10-15 cm

Producers: farmers from Ossola valleys