

STRACCHINO MONTE BRONZONE



Source

- Lombardia

Type of milk

- Cow

Representative of excellence of a raw milk cheese coming from the mountain hillside between the Orobie and Franciacorta.

A typical soft cheese that is in this area its birth since antiquity.

Organoleptic characteristics

Aspect and texture: orange crust, dough lightly straw-colored glance

Taste: lactic acid, vegetable, fruit, and intense

Serving suggestions: crisp bread, white wines or full-bodied red light

Technical characteristics

Milk: raw cow's milk

Production method: artisanal

Paste: uncooked

Salting: rind wash crust

Ripening: 60 days

Production period: annual

Fats: 31% Mgss

Weight: 1,5 kg

Dimensions: Square, h 4 cm, 20 cm face.

Producers: artisans