

# Stracchino dei Laghi a latte crudo



## 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

**Whole cheese code:** 15 01051

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