

“Buonasorte” with Buffalo milk



Source

- Lombardia

Type of milk

- Buffalo
- Cow

The combination of cow's milk with buffalo milk gives rise to a high quality product, capable of bringing the cheese to a high degree of maturation, while maintaining the natural sweetness of buffalo milk.

The decision to dress the cheese in white responds to a precise desire to diversify it from other hard cheeses and from its big brother 'Buonasorte', not only in quality but also in presentation and recognisability by the consumer.

Organoleptic characteristics

Aspect and texture: white hard rind. Finely granular in texture, with flakiness. Paste from white to light pale yellow

Taste: taste and aroma typical for the product. Balanced scent

Serving suggestions: bodied and aged red wines. Wildflower honey. Homemade bread.

Technical characteristics

Milk: cow and water buffalo milk, whole, pasteurized.

Production method: artisanal

Paste: hard, cooked

Salting: brine

Ripening: at least 18 months



Allevatore di Formaggi

Production period: annual

Fats: 32% Mgss

Weight: 32-38 kg

Dimensions: d. 40-45 cm - h. 18-20 cm

Producers: only one farmer

Whole cheese code: 1100650

Cutted cheese code: 1100651