

Formaggio Bassanese



Source

- Veneto

Type of milk

- Cow

Veneto's cheese, coming from the province of Vicenza (Bassano del Grappa). This cheese summarizes the characteristics of the great Veneto cheeses and of North-East Italy in general: compact wheels, a paste of a beautiful straw color and a marked softness even in the most advanced ageing process. Luigi Guffanti proposes the forms after aging for at least 60 days in their underground caves in Arona, when the Bassano Cheese expresses the concept of "coagulated milk" at its best.

Organoleptic characteristics

Aspect and texture: intense straw -colored paste , compact , dense with medium or large holes

Taste: intense, sweet

Serving suggestions: Red wines. Aromatic honey . Mustard pumpkin . Fresh fruit (pear Passacrassana) . Black rye bread , porridge

Technical characteristics

Milk: pasteurized cow's milk , rennet , salt

Production method: artisanal

Paste: cooked, pressed

Salting: in brine



Formaggi per Tradizione

Ripening: 60 days minimum

Production period: all over the year

Fats: 55% Mgss

Weight: 4-5 Kg

Dimensions: diameter 20-30 cm, h 8-10 cm

Producers: Farmer in Bassano del Grappa area