

# Formaggio Val di Sole



## Source

- Trentino-Alto Adige

## Type of milk

- Cow

Cheese produced with thermised milk from the pastures of the Alta Val di Sole in the province of Trento. Cylindrical shape. Thin, elastic, soft dough (white or straw-colored), with large and irregular holes. Great softness on the palate and sweet and delicate taste sensations. Available, depending on the season, in the versions: “di casa” (dairy cheese from caseificio) and “di malga” (alpine cheese)

## Organoleptic characteristics

**Aspect and texture:** white or straw-yellow paste, with large and irregular holes

**Taste:** sweet and delicate

**Serving suggestions:** Full-bodied red wines. Chestnut honey, spicy fruit mustard. Fresh fruit (apples, Passacrassana pear) if little seasoned. Rye bread

## Technical characteristics

**Milk:** cow milk, whole, thermised

**Production method:** artisanal

**Paste:** soft

**Salting:** dry

**Ripening:** 20 days minimum

**Production period:** summer production (di malga), all over the year (di casa)



Allevatore di Formaggi

**Fats:** 40% Mgss

**Weight:** 4,5 - 5 kg

**Dimensions:** diameter cm 25 - height cm 8-10

**Producers:** farmers from Val di Sole (Trentino)

**Whole cheese code:** 6731820 (di casa) - 6731823 (di malga)

**Cutted cheese code:** 6731821 (di casa) - 6731824 (di malga)