

# MAGGENGO

## Source

- Piemonte

## Type of milk

- Cow



Maggengo is a typical cheese from the Piedmont region, with a small shape and a full flavor, despite the very soft dough. It can find the right combination with craft beers and sparkling wines.

## Organoleptic characteristics

**Aspect and texture:** The shape of the Maggengo is small and round, in the evolution of the seasoning the crust tends to reddish

**Taste:** lactic but intense and full

### **Serving suggestions:**

Raw and clear craft beers or white and sparkling wines

## Technical characteristics

**Milk:** cow, raw milk

**Production method:** artisanal

**Paste:** Unpressed cooked

**Salting:** dry

**Ripening:** 30 days minimum

**Production period:** November-July

**Fats:** 27g/100g

**Weight:** about 0.8 kg

**Dimensions:** d 15cm h 5cm



Allevatore di Formaggi

**Whole cheese code:** 7500134