

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