

# Caciobomber



## Source

- Lombardia

## Type of milk

- Cow

A typical ripened cheese from Lombardy (Lake of Como), with cooked and soft paste, with a delicate flavor, of raw organic cow's milk.

Produced on the hills of Como, on the border with Switzerland.

## Organoleptic characteristics

**Aspect and texture:** Cylindrical shape with washed rind, white paste, going on with aging, straw yellow color

**Taste:** Delicate, with herbaceous notes, more and more decisive, going on with the seasoning

**Serving suggestions:** red wines, black bread and chestnut honey

## Technical characteristics

**Milk:** raw cow's milk

**Production method:** artisan

**Paste:** cooked and soft

**Salting:** Dry

**Ripening:** from 30 days

**Production period:** all the year

**Fats:** 28% M.G.S.S.

**Weight:** 2.5 kg

**Dimensions:** Diameter 20 cm, Bit 9 cm

**Producers:** Cheesemaker and Breeder of the Como hills



Allevatore di Formaggi

**Whole cheese code: 1103081**