

Formaggio Fiume Aperto



Source

- Lombardia

Type of milk

- Cow

Seasoned cheese from the hills of Como, raw pasta with kid rennet, obtained from the processing of raw cow's milk, directly milked on the farm.

Organoleptic characteristics

Aspect and texture: Medium-sized cylindrical shape, washed rind, with semi-soft, moist and non-elastic paste

Taste: balanced taste, with more decisive notes given by the goat's curd

Serving suggestions: aromatic white wines, green tomato jam and wholemeal bread

Technical characteristics

Milk: raw cow's milk

Production method: artisan

Paste: semi-soft, moist, non-elastic

Salting: Dry

Ripening: from 30 days

Production period: all the year

Fats: 26% M.G.S.S.

Weight: 3 kg

Dimensions: diameter 20 cm bit 6 cm

Producers: Cheesemaker and Breeder of the Como hills

Whole cheese code: 1103082