

Formaggio Valdostano Guffanti

Source

- Valle d'Aosta

Type of milk

- Cow



The typical cheese from the Aosta Valley, produced by cheese makers are not part of the consortium of Fontina DOP. It is produced from the milk of cows of the breeds mottled black and brown spotted in pasture on the St. Bernardo pass, preserving the ancient artisan traditions, production limited to the summer period.

Organoleptic characteristics

Aspect and texture: pulp pale yellow, firm, dense with holes in bird's eye or larger

Taste: intense, with notes of hay and barn

Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread, porridge

Technical characteristics

Milk: vaccine, whole, raw

Production method: artisanal form alpage

Paste: cooked, pressed

Salting: dry

Ripening: 90 days minimum

Production period: summer production from alpage

Fats: 45% Mgss

Weight: 8-18 kg

Dimensions: side 30-45 cm, height 7-10 cm



Allevatore di Formaggi

Producers: farmers from Aosta Valley

Whole cheese code: n.d.

Cutted cheese code: n.d.