

# Blu di Lanzo



## Source

- Piemonte

## Type of milk

- Cow

This classical cheese from Piedmont is cheese obtained by processing raw cow's milk from the Valli di Lanzo. It is a blue cheese to be eaten on your table that recalls the great tradition of blues Piedmont. It is also a long maturing cheese (it can exceed 120 days). Blu di Lanzo has an intense and slightly spicy flavour, characteristic of blue cheeses.

## Organoleptic characteristics

**Aspect and texture:** yellow paste and compact, with bluish marbling moderately widespread

**Taste:** strong, intense, with light notes of stable and marked penicillum

**Serving suggestions:** Bodied red wines and aged, sweet wines spicy fruit chutney, red onion jam. Rye bread, "polenta"

## Technical characteristics

**Milk:** vaccine, whole, raw

**Production method:** artisanal

**Paste:** uncooked, unpressed

**Salting:** dry

**Ripening:** 90 days minimum

**Production period:** all over the year

**Fats:** 45% Mgss

**Weight:** 2-3 kg

**Dimensions:** l 20 cm, h. 15



Formaggi per Tradizione

**Producers:** Farmers in Val di Lanzo (mountains behind Turin)