

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 penicillium

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



Allevatore di Formaggi

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

Whole cheese code: n.d.

Cutted cheese code: n.d.