

Bagòss



Description

Bagòss is an illustrious traditional hard cheese, whose excellence is intrinsically linked to its mountain pasture production. Originating in Bagolino, in the Caffaro Valley, its dialect name "Bagòss," meaning "Bagolinese," attests to its deep local roots—an authenticity that distinguishes it and protects it from mere imitations.

The characteristic intense yellow color is given by the traditional addition of saffron to the curd. The cheeses undergo a prolonged maturation process, often over two years, during which the rind is expertly treated with linseed oil, contributing to its aromatic complexity.

When cut, the cheese reveals a unique sound: a slight crackling sound caused by the air trapped in the alveoli, once jokingly called the "crying" of the cheese. For us at Guffanti, this sound is more an expression of its vibrant vitality, a "cry of joy" that announces the exceptional tasting experience.

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Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard paste, with dense, very fine holes, of a very intense yellow colour

Taste

Harmonious, dry and intense, with notes of fresh fruit and stable

Pairings

Full-bodied, aged red wines, but also sparkling white wines when young.

Fresh fruit (such as Kaiser pears), pumpkin mustard. Homemade bread, polenta (served with grilled crusts).

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal and mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum one year
- **Production:** all year round (alpine pasture: summer production)
- **Fat:** 30% Mgss
- **Weight:** 14 -17 kg
- **Dimensions:** diameter 35-40 cm, h. 10-15
- **Producers:** cheesemakers and mountain herders of the Caffaro Valley, in the province of Brescia
- **Whole Cheese Code:** 1501010
- **Cutted Cheese Code:** 1501011