Bastardo del Grappa



Description

Bastardo del Grappa stands out for its bold personality and intense flavor reminiscent of the pastures of its native massif. A cheese with a long-standing tradition, it offers a firm texture and a persistent, never-spicy aromatic profile, with occasional herbaceous notes that enrich its complexity. A taste experience that truly expresses the essence of a unique terroir and its ancient cheesemaking art. [guffanti_pdf_button]

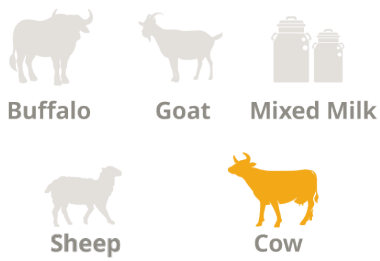
Characteristics

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Region



Milk Origin



Appearance

Light color, sparse and small eyes, rough and consistent rind.

Taste

Intense, pleasant and never spicy

Pairings

Young red wines and medium-bodied white wines. Pairs well with Rennet apples, pears, berries, and pear mustard.

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** light color tending towards straw yellow
- **Salting:** brine
- **Seasoning:** 120-180 days
- **Production:** all year round
- **Fat:** 45% sul secco
- **Weight:** From 3,5 to 4,5 Kg
- **Dimensions:** Diameter 20-25 cm, h. 8-10 cm
- **Producers:** Venetian cheesemakers
- **Whole Cheese Code:** 340F112 (seasoned) - 340F114 (reserve)
- **Cutted Cheese Code:** 340F113 (seasoned) - 340F115 (reserve)