



Allevatore di Formaggi

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



Buffalo



Goat



Mixed Milk



Sheep



Cow

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)