Blu di Lanzo



Description

Blu di Lanzo is a fine blue cheese, an expression of the Lanzo Valleys, where the raw cow's milk used for its production comes exclusively from.

It holds a prominent place in the great tradition of Piedmontese blue cheeses, distinguishing itself as an excellent tasting product. Its vocation for aging, which can last over 120 days, enhances its complexity and character. On the palate, Blu di Lanzo offers a bold and pleasantly spicy flavor, a distinctive feature of quality blue cheeses. [guffanti_pdf_button]

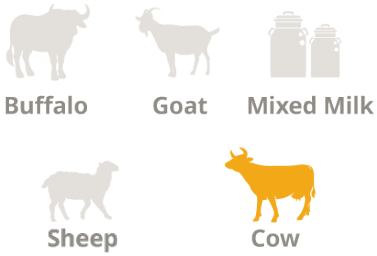
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, straw-coloured paste with moderately diffuse bluish veining

Taste

Forte, intenso, con note leggere di stalla e marcate di penicillo

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Spicy fruit mustard, red onion jam. Rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2-3 kg
- **Diametro:** diameter 20 cm, h. 15
- **Producers:** cheesemakers of the Lanzo Valley
- **Whole Cheese Code:** 1017626
- **Cutted Cheese Code:** 1017633