



Allevatore di Formaggi

Blufalo



Description

The growing popularity of buffalo farming in Northern Italy, particularly along rivers and in the Po Valley, has opened the door to new and interesting dairy production. These animals produce a milk renowned for its exceptional nutritional richness and distinctive, mildly sweet flavor.

It is in this context that **Blufalo** was born, a blue cheese distinguished by its exclusive use of pasteurized whole buffalo milk and its unique square shape. Blufalo fully enhances the qualities of the original milk, offering a unique organoleptic profile in which the natural sweetness of buffalo milk harmonizes with the intense and characteristic notes of the blue cheese.

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Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

cheesemakers of the Lanzo Valley

Taste

Distinct, medium-intense flavor. The sweetness of the milk is noticeable.

Pairings

White wines, light and dark beer. Red tomato jam. Ciabatta bread.

Technical specifications

- **Tipologia di Latte:** Buffalo
- **Milk:** pasteurized whole buffalo
- **Processing:** artisanal
- **Cheese Paste:** creamy
- **Salting:** brine
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 38% MGSS
- **Weight:** 4 - 4, 5 kg approx.
- **Dimensions:** side 20 cm, height 12 cm
- **Producers:** cheesemakers from Bergamo
- **Whole Cheese Code:** 0907550
- **Cutted Cheese Code:** 0907555