Branzi



Description

Branzi cheese, named after the eponymous village in the Brembana Valley, is a significant expression of this area's cheesemaking tradition. A key event and a major draw is the historic San Matteo Fair, held on September 21st: this day celebrates the end of the mountain pasture season and marks the marketing of this cheese's prized summer production.

The distinctive feature of Branzi, considered a great local cheese, lies in its raw milk production. This practice is rigorously maintained year-round, ensuring an authentic organoleptic profile and a remarkable richness of flavor.
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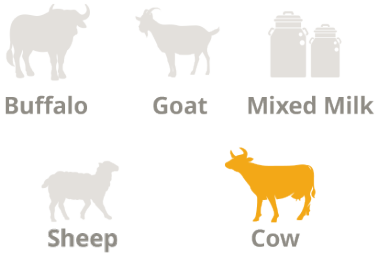
Characteristics

Characteristics

Region



Milk Origin



Appearance

The paste is straw yellow in colour, more or less intense, compact, with dense bird’s eye holes.

Taste

Intense, with notes of hay and grass

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pear). Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 10 kg
- **Dimensione:** diameter 40-45 cm, h. 8-10
- **Producers:** cheesemakers of the Brembana Valley
- **Whole Cheese Code:** 1000101
- **Cutted Cheese Code:** 1000110