



Allevatore di Formaggi

Bundner Bergkase



Description

Bundner Bergkase is a fine Swiss cheese, made from pasteurized cow's milk from selected Swiss organic farms.

Made in the Swiss Alps, this mountain cheese is distinguished by its distinctive aromatic notes. These evoke the fresh grass of high-altitude pastures, the essence of the cows' diet, giving Bundner Bergkase a distinctive flavor tied to its terroir.

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Characteristics

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Region



Swiss

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Intense straw-coloured paste, compact, with dense medium or large eyes

Taste

Intense, sweet

Pairings

Red wines. Aromatic honey. Pumpkin mustard. Fresh fruit (such as Passacrassana pears). Black rye bread, polenta.

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 60 days in natural caves
- **Production:** all year round
- **Fat:** 55% Mgss
- **Weight:** 4-5 kg
- **Dimensions:** diameter 20-30 cm, h. 8-10 cm
- **Producers:** cheesemakers of the Swiss Alpine arc
- **Whole Cheese Code:** 1011649
- **Cutted Cheese Code:** 1011650