



Allevatore di Formaggi

Vecchia Latteria Guffanti



Description

A cheese belonging to the large Venetian dairy family. It's well-suited to aging, lasting more than a year, and reaches its peak after 24 months in the cellar. In our cellars we mature this cheese until it reaches the optimal maturation period of two years, allowing the cheese to acquire the ideal consistency and aromas for tasting. [guffanti_pdf_button]

Characteristics

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Region



Friuli Venezia
Giulia, Veneto

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

semi-hard or hard straw-yellow paste, with few eyes

Taste

sweet, more or less intense depending on the seasoning, with spicy notes

Pairings

Full-bodied red wines. Unfiltered dark beers. Chestnut honey, spicy fruit mustard. Fresh fruit (apples, Passacrassana pears) if not very aged. Rye bread.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 4 months
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 5-7 kg
- **Dimensions:** diameter 30-40 cm, h. 6-10
- **Producers:** dairies in the province of Treviso
- **Whole Cheese Code:** 340F126, 340F128 RESERVE
- **Cuttet Cheese Code:** 340F127, 340F129 RESERVE