Stracchino dei Laghi a latte crudo



Description

An excellent example of a raw milk cheese from the mountain-hill area between the Orobie and Franciacorta.

A typical stracchino cheese with a square shape and a washed rind that has been produced in this area since ancient times.

[guffanti_pdf_button] WATCH THE VIDEO

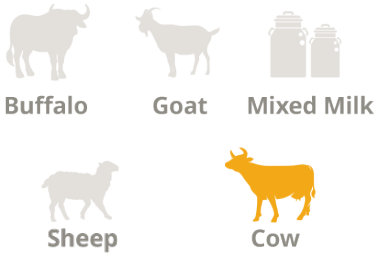
Characteristics

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Region



Milk Origin



Appearance

washed orange rind, slightly straw-coloured paste

Taste

lactic, vegetal, fruity, decisive and intense

Pairings

crunchy bread, full-bodied white wines or light reds

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** raw cow's milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** sponge
- **Seasoning:** 60 days
- **Production:** annual
- **Fat:** 31% Mgss
- **Weight:** 1, 5 kg
- **Dimensions:** square, 4 cm high, face 20 cm.
- **Producers:** artisans
- **Whole Cheese Code:** 15 01051
- **Cutted Cheese Code:** n/a