



Allevatore di Formaggi

Sbrinz AOP



Description

Switzerland's oldest extra-hard cheese has been produced for five centuries in the cantons of Central Switzerland. As early as 1530, traders transported Sbrinz cheeses to Italy on muleback, departing from Brienz, passing through Meiringen and crossing the Grimsel and Gries passes, exchanging them for salt and wine. It was a valuable commodity because beneath the hard rind of a 35-kilogram wheel lies a rich aroma, as varied as the green, herb-filled Alpine pastures. Its fabulously tender, crumbly texture offers an incomparable "extra touch." Sbrinz is made from fresh, raw cow's milk. After a long salt bath, the cheeses are placed in a so-called "sweating chamber," where they sweat out fat and water at a temperature of 18°C. Their rinds are carefully cleaned at regular intervals. Thanks to a maturation and maturation period of at least 16 months, Sbrinz acquires a particularly crumbly, easily digestible consistency. [guffanti_pdf_button] [WATCH THE VIDEO](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ivory-colored to light yellow pasta and a tender, shortcrust pastry.

Taste

Vigorous and aromatic, the fine salt crystals, the fruity aroma of roasting accompanied by a note of milk

Pairings

It lends itself to being eaten as a delicious appetizer, paired with sweeter foods like grapes, pears, and honey. It also lends itself very well to making delicious gratins and is used in fondue.

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** friable
- **Salting:** dry
- **Seasoning:** minimum 18 months
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 35-45 kg
- **Dimensions:** diameter 45 - 65 cm, high 12 - 17 cm
- **Producers:** Swiss dairies

- **Whole Cheese Code:** 9754278
- **Cutted Cheese Code:** 9754281 - 9754279