



Allevatore di Formaggi

Latteria Grigna



Description

This beautiful mountain cow's milk cheese comes directly from the heights of Valsassina and has a regular round shape, a uniform straw-yellow paste, more intense in summer, and a few small holes.

Firm rind with characteristic mold. Sweet, pleasant, and aromatic flavor.

Guffanti offers it after it has been aged in the cellar for at least 90 days.

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Characteristics

Characteristics

Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Round shape, light brown in colour, straw yellow in colour

Taste

Sweet, delicate and floral flavour

Pairings

Full-bodied white wines (Piedmontese Chardonnay style), quinces and figs

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, raw, semi-skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Weight:** 9.5 Kg approx
- **Dimensions:** Diameter 30 cm, 6 cm high
- **Producers:** Bergamo cheesemakers and breeders
- **Whole Cheese Code:** 1017602
- **Cutted Cheese Code:** 1017603