



Allevatore di Formaggi

Formai de Mut dell'Alta Val Brembana DOP



Description

The dialect name means "mountain cheese": it is produced in 22 municipalities in the upper Brembana Valley, bordering Valtellina. It is consumed fresh and aged: the mountain version (easily recognizable by the blue ink marking on the face, while the dairy version is red) reaches its peak after about six months of aging. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

more or less intense straw-coloured paste, compact, with dense bird's eye holes

Taste

intense, rich, with light animal and herbal notes

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pear). Spicy pumpkin jam. Black rye bread, taragna polenta.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** minimum 45 days
- **Production:** all year round (alpine pasture: summer production)
- **Fat:** 45% Mgss
- **Dimensions:** diameter 30-40 cm, h. 8-10
- **Producers:** cheesemakers of the upper Brembana Valley
- **Whole Cheese Code:** Various codes for various production years (on request)
- **Cuttet Cheese Code:** Various codes for various production years (on request)