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]

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)
- **Cutted Cheese Code:** Various codes for various production years (on request)