

Formaggio d'Antigorio



Description

In Ossola, "home" refers to the valley-floor dairy, as opposed to the high-mountain pastures. Guffanti takes particular care in selecting producers with high quality standards: often, these are the same mountain farmers who, during the months of the year when they remain in the valley, devote themselves to making "home" cheeses with the same skill demonstrated in the mountain pastures, even though the raw material (i.e., milk) is different, lacking the flavors imparted by the high-mountain flora. Production in the Antigorio Valley, one of the Ossola valleys, is important, where traditional production has been revived in recent years. [guffanti_pdf_button] [WATCH THE VIDEO](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow colored paste, compact, with dense bird's eye holes

Taste

intense, with notes of grass or hay and stable

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (Passacrassana pears, cherries, etc.). Black rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Dimensions:** diameter 30-40 cm, h. 10-15
- **Producers:** cheesemakers from Ossola
- **Whole Cheese Code:** 7500075 - 7500010 (Reserve)
- **Cutted Cheese Code:** 7500076 - 7500011 (Reserve)