



Allevatore di Formaggi

Formaggio d'Antigorio



Description

In Ossola, "casa" refers to the valley-floor dairy, as opposed to the high-mountain alpine pasture. Guffanti pays particular attention to selecting producers with high quality standards: often these are the same alpine cheesemakers who, during the months they remain in the valley, dedicate themselves to "casa" tomes with the same skill demonstrated in the alpine pastures, even though the raw material (i.e. the milk) is different, lacking the flavors imparted by the high-mountain flora. Production from Valle Antigorio, one of the Ossola valleys, is particularly important, where traditional cheesemaking has been revived in recent years. In our cellars, the "riserva" version is also available, aged for a minimum of 12 months. [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 pear, cherries...). 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)