Formaggio Brescianella all’acquavite



Description

Brescianella is a soft, washed-rind cheese traditionally produced in Lombardy (in the Brescia area).

The aging process can last for more than six months, giving the cheese an extremely melting texture. The process of constantly washing and scrubbing the rind during the aging process is very important.

This process reveals unexpected flavors for a cheese made with pasteurized lowland milk, qualities that a shorter aging period would not fully enhance.

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Characteristics

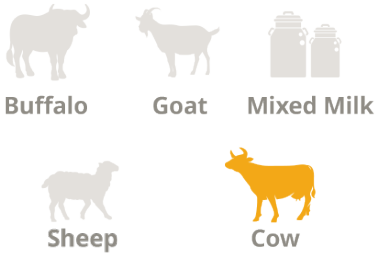
Characteristics

Region



Lombardy

Milk Origin



Appearance

Pale straw-yellow, very soft and melting. The crust is covered with wheat bran.

Taste

Strong, persistent, with an intense aroma of brandy

Pairings

Full-bodied, aged red wines, grappas and brandies. White watermelon mustard. Marsala jelly. Ferrarese bread.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** 30 days
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 2-0, 3 kg
- **Dimensions:** 15x5 cm base, 2-3 cm h
- **Producers:** dairies in the provinces of Brescia and Cremona
- **Whole Cheese Code:** 1501021