



Allevatore di Formaggi

Grasso d'Alpe Monscera



Description

The history of mountain pastures in the Ossola Valley has been documented since the first half of the 11th century. The Ossola mountains, even at high altitude, offer wide, well-sheltered pastures for grazing animals. From these characteristics, local mountain farmers have succeeded over the centuries in producing highly prized cheeses. A prime example is the summer production on the Monscera mountain pasture (2,100 meters above sea level): extremely limited quantities, just a few hundred cheeses per year, are processed in July and August and then brought back down to the valley by mule. [guffanti_pdf_button] [WATCH THE VIDEO](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

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

Taste

very intense, flavorful, with notes of alpine herbs and barn

Pairings

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

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** Minimum 60 days
- **Production:** Summer
- **Fat:** 45% Mgss
- **Weight:** 5-7 kg
- **Dimensione:** d. 30-40 cm, h. 10-15 cm
- **Producers:** cheesemakers from the Ossola valleys
- **Whole Cheese Code:** 7500058
- **Cuttet Cheese Code:** 7500059