

Estrema d'Alpeggio prodotta in Valle d'Aosta



Description

Estrema d'Alpeggio produced in Valle d'Aosta is obtained from milk from pastures located at over 2000 meters above sea level.

This type of cheese is made at high altitude over a direct flame, using only August milk from animals that have grazed exclusively on grass, thus without supplementing the cows' diet in any way.

The aim is to demonstrate that with ancient production techniques, adapted to the needs of modern mountain pasture management, it is possible to obtain a product of the highest quality, specific and recognizable.
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Characteristics

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Region



Valle d'Aosta

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact and thin crust, light to dark brown in color. The crust is inedible.

Taste

Fatty and buttery, rich in floral tones and intense already in the first months after cheesemaking.

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread, polenta.

Technical specifications

- **Milk:** whole cow's milk from mountain pastures
- **Processing:** artisanal
- **Cheese Paste:** buttery, elastic
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** Summer
- **Fat:** 33% MGSS, 9% Mgss
- **Weight:** 7-12 kg circa
- **Dimensione:** 35-45 cm diameter, 7-10 cm high
- **Producers:** cheesemakers of the Aosta Valley
- **Whole Cheese Code:** 1006532
- **Cutted Cheese Code:** 1006530