



Allevatore di Formaggi

Cheesella



Description

What happens when two spectacular cheesemaking traditions meet? When legendary mozzarella (made with buffalo milk) is literally preserved in the rich, stretched-curd cheese of Caciocavallo? Essentially, when buffalo and cow's milk stretched-curd cheeses marry? Fresh and aged? One answer: the novelty of the early years of this decade: the fabulous CHEESELLA.

A novelty with over 200 years of history behind it. (Re)discovered by Guffanti! [guffanti_pdf_button] [WATCH THE VIDEO](#)

Characteristics

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Region



Campania

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Pale, pale, and unevenly distributed due to the different pulps contained within.
Skin: Straw yellow.

Taste

Lactic, persistent and with buttery notes

Pairings

White wines or light beers. Red tomato jam. Rye bread, artisanal breadsticks.

Technical specifications

- **Tipologia di Latte:** Buffalo, Cow
- **Milk:** buffalo and pasteurized cow
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** dry
- **Seasoning:** minimum 10 days
- **Fat:** 27% Mgss
- **Weight:** 600 - 0, 700 kg
- **Dimensions:** Diameter 9-12 cm
- **Producers:** Campanian cheesemaker
- **Whole Cheese Code:** 0907588
- **Cuttet Cheese Code:** 0907602 (1/2 forma)