



Allevatore di Formaggi

Castelmagno DOP Prodotto della Montagna



Description

It is produced only in a small area of the Grana Valley, encompassing the three municipalities of Castelmagno, Pradleves, and Monterosso Grana. The DOC designation dates back to 1982, and the DOP recognition was granted in 1996. Attempts to imitate it in the surrounding villages and valleys are countless, often with names that in one way or another resemble "Castelmagno." Unfortunately, the current trend is to market it very young and unveiled, but only with proper aging for at least six months can this great cheese fully reveal its characteristics. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact and grainy straw-yellow paste, with blue-greenish veining in mature cheeses

Taste

Strong, intense, with light notes of stables and strong hints of penicillin if seasoned properly

Pairings

Full-bodied, aged red wines, sweet and fortified wines. White watermelon mustard, blueberry jam. Rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Cow, Goat, Sheep
- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal
- **Salting:** dry
- **Cheese Paste:** pressed
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Whole Cheese Code:** n/a
- **Dimensions:** diameter 15-25 cm, h. 12-20
- **Producers:** cheesemakers from the typical DOP production area
- **Cutted Cheese Code:** n/a