



Allevatore di Formaggi

## Castelmagno DOP di Alpeggio



### Description

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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. Alpine production is essentially limited to a single cheesemaker. Attempts to imitate it in the surrounding villages and valleys are countless, often with names that somehow 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

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- **Tipologia di Latte:** Cow, Goat, Sheep
- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** mountain pasture
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** Summer
- **Fat:** 34% Mgss
- **Weight:** 2-7 kg
- **Dimensions:** diameter 15-25 cm, h. 12-20
- **Producers:** cheesemakers in the mountain pastures of the typical DOP production area
- **Whole Cheese Code:** 1019GRO – 1019003
- **Cutted Cheese Code:** 1019004