



Allevatore di Formaggi

## BuonaSorte Guffanti (+24 months)



### Description

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The tradition of grainy cheeses, typical of the Po Valley, finds expression in **BuonaSorte Guffanti**. Heir to the Lodi cheesemaking expertise, it is now produced according to modern standards.

Although it differs from historical versions in some techniques, BuonaSorte Guffanti maintains an excellent profile: a naturally hard rind, a golden yellow, grainy and soft paste, with an intense aroma and a distinctive aromatic flavour.

Guffanti enhances it by choosing a producer from the lower Adda Valley (local forage milk) and drawing inspiration from the term "sorte," used by cheesemakers to identify the best batches. It's made with raw milk, without lysozyme: a cheese that celebrates quality.

[guffanti\_pdf\_button] [WATCH THE VIDEO](#)

### Characteristics

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#### Region



Lombardy

#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

Hard paste, with a grainy consistency and a straw-yellow colour, more or less dark depending on the length of the maturing process

## Taste

Harmonious, dry and intense, with notes of grass if produced with milk from pasture-fed cattle

## Pairings

Full-bodied, aged red wines, but also sparkling white wines if young. Fresh fruit (Kaiser pears), pumpkin mustard. Balsamic vinegar of Modena, crusty bread.

## Technical specifications

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- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 20 months
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** Approx 35 kg
- **Dimensions:** diameter approximately 40cm, h. about 20-22 cm
- **Producers:** cheesemaker on the Adda River
- **Whole Cheese Code:** 0606203
- **Cuttet Cheese Code:** 0606204