BuonaSorte con latte di bufala (buffalo milk)



Description

The combination of cow's milk and buffalo milk creates a high-quality product, capable of being aged for a long time while preserving the natural sweetness of buffalo milk. The choice to color **BuonaSorte con latte di Bufala** in white reflects a specific desire to differentiate it from other hard cheeses and its bigger brother, BuonaSorte (with cow's milk), not only in quality but also in presentation and consumer recognition. [guffanti_pdf_button] WATCH THE VIDEO

Characteristics

Characteristics

Region



Milk Origin



Appearance

Hard, white rind. Finely grained texture, with flaky fractures. White to pale straw-yellow paste.

Taste

Characteristic taste and aroma for this product type. Balanced and balanced aroma.

Pairings

Full-bodied and aged red wines, wildflower honey, homemade bread

Technical specifications

- **Milk:**
- **Processing:** artisanal
- **Cheese Paste:** cooked, hard
- **Salting:** brine
- **Seasoning:** minimum 18 months
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** From 32 kg to 38 kg approx
- **Dimensions:** diameter 40-45 cm, height 18-20 cm
- **Producers:** un solo produttore
- **Whole Cheese Code:** 1100650
- **Cutted Cheese Code:** 1100651