Cacio di bufala



Description

Cacio di Bufala is a semi-hard cheese with a traditional round shape and a basket-like rind. It is produced exclusively using pasteurized whole milk from buffalo raised along the rivers of Northern Italy (Bergamo area), an ingredient that defines its distinctive profile and sweetness, which is tempered by savory notes with aging. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

Cylindrical shape, dry and clean crust

Taste

Delicate aroma and particularly tasty flavour

Pairings

White wines, light and dark beer. Red tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** pasteurized whole buffalo
- **Processing:** artisanal
- **Cheese Paste:** compact, slightly chalky white
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** Approx 600 gr
- **Diametro:** diameter 14 cm, cm 5 high
- **Producers:** cheesemakers from the province of Bergamo
- **Whole Cheese Code:** 0907553