



Allevatore di Formaggi

Silter DOP



Description

Silter DOP cheese, whose name corresponds to the Italian "casera" (the room where the cheese is aged), was once an important source of nourishment for the people of the mountains of Val Camonica. The first documented records of its production date back to the late 1600s.

Silter cheese is made exclusively with milk from cows raised exclusively in the Camonica Valley and Sebino Bresciano areas. The first marking is branded. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

The rind is straw yellow, tending towards brown, due to the oiling done at the end of the production process. The texture is firm, not too elastic, with small/medium, well-distributed eyes.

Taste

Delicate, sweet (lactic) in the younger forms. With aging, vegetal and savory notes emerge.

Pairings

Full-bodied, aged red wines. Fresh fruit (Kaiser pears), pumpkin mustard, crusty bread.

Technical specifications

- **Milk:** cow's milk, raw
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 6 months
- **Production:** Summer
- **Fat:** 44% Mgss
- **Weight:** 10 -12 kg
- **Dimensions:** diameter 35/40 cm, height 10/12 cm
- **Producers:** artisans in the Bienno area (BS)
- **Whole Cheese Code:** 1000136
- **Cutted Cheese Code:** 1000137