



Allevatore di Formaggi

Salva Cremasco DOP



Description

A washed-rind cheese, square in shape and thick on the side, matured for a long time. Its name comes from the fact that it was once produced to "save" excess milk—especially that which had already been used to make butter—from the rich meadow pastures of southern Lombardy. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

ivory-coloured, compact, dry paste, with rare holes, washed rind

Taste

fresh, tart, with more aromatic notes if very aged

Pairings

White wines, beer. Green tomato mustard, eggplant jam. Fresh fruit (William pears). Soft bread or rolls.

Technical specifications

- **Milk:** cow's milk, raw
- **Processing:** artisanal and industrial
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 75 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 3 kg - 5 kg
- **Dimensions:** b. 17/19 cm, h. 9-15 cm
- **Producers:** province of Bergamo, Brescia, Cremona, Lecco, Lodi, Milan
- **Whole Cheese Code:** 1014530