



Allevatore di Formaggi

Quartirollo Lombardo DOP



Description

Quartirollo literally means "made with quartirola grass," that is, the grass that grows after the third hay cutting in early autumn. Quartirollo was awarded Protected Designation of Origin (PDO) status in 1993.

Quartirollo DOP is produced using skimmed milk. The type now known as "mature," aged for a minimum of 30 days, has a particularly dark rind with pronounced ridges.

Più noto oggi è però il tipo fresco, o "a pasta tenera", apprezzato dal pubblico anche per il suo ridotto contenuto di grassi.
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Characteristics

Characteristics

Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ivory-colored, compact, rindless, with rare holes. The matured variety has a softer texture toward the outside, with a reddish rind.

Taste

fresh, slightly astringent, with more aromatic notes if 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 or pasteurized, skimmed milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 30% Mgss
- **Weight:** 1, 5 kg, 5-3
- **Diametro:** b. 18-22x18-22 cm, h. 4-8
- **Producers:** caseifici di sette province della Lombardia
- **Whole Cheese Code:** 1014500
- **Cuttet Cheese Code:** 1014505