



Allevatore di Formaggi

Provolone Dolce classico



Description

Provolone, a stretched-curd cheese typical of Southern Italy, was introduced to Lombardy in the first half of the 19th century by Neapolitan cheesemakers. It is produced in a wide variety of shapes (Guffanti primarily produces the approximately 6 kg format), as is its maturation.

A more seasoned, “spicy” version is also available.

[guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Firm texture that may have fine, sparse holes, straw yellow in color

Flavor

Delicate

Pairings

Light red wines

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum one month
- **Production:** all year round
- **Fat:** 44% Mgss
- **Weight:** Approx 6 kg
- **Diametro:** Length 50cm, diameter 12cm
- **Producers:** Lombard breeders and cheesemakers
- **Whole Cheese Code:** 1113627 (dolce) – 1113614 (piccante)