



Allevatore di Formaggi

Morlacco del Grappa



Description

One of the traditional cheeses produced, as its name suggests, on the Grappa massif in Veneto. Currently, it can be found in various forms, both raw and pasteurized, on mountain pastures or in dairies in the valley. It is a noble cheese, characterized by a milky aroma, a lingering flavor, and the characteristic holes in its compact texture. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Cylindrical shape with flat or slightly convex sides. Soft cheese with small white holes, elastic rind with a characteristic dotted appearance on the sides and ridged on the side.

Taste

Aromatic and delicate, it becomes savoury as it matures.

Pairings

Medium-bodied white wines, berries, strawberry jam, caraway seed bread.

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** It can be consumed both fresh and aged but the flavour is enhanced after 30/45 days.
- **Production:** all year round
- **Fat:** 27% Mgss, 50% sul secco
- **Weight:** From 7 to 8
- **Diametro:** Diameter 30-35 cm, height 8-11 cm
- **Producers:** Venetian cheesemakers
- **Whole Cheese Code:** 340F109
- **Cuttet Cheese Code:** 340F116