



Allevatore di Formaggi

Maccagno biellese



Description

Maccagno represents a cru of excellent toma from the Biella mountains. It takes its name from the mountain pasture of the same name, located beneath Mount Cossarello north of Biella. Maccagno production began in the valleys east of the Biella area, later spreading throughout the province of Biella. It was the favorite cheese of Queen Margherita of Savoy and Quintino Sella, minister of the Kingdom of Italy and founder of the Italian Alpine Club.

It is available in two versions: thermised milk and raw milk. [\[guffanti_pdf_button\]](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

A soft, textured pasta with evenly distributed fine holes. The color is white with yellow hues. The medium-textured, brown dough occasionally features a yellow mold.

Taste

moderately tasty

Pairings

Red wines. Fresh fruit (Passacrassana pear). Pumpkin mustard. Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, thermized or raw milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** 30-60 days minimum
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2 kg approx
- **Dimensions:** diameter approx. 18 cm, height approx. 18 cm
- **Producers:** cheesemakers from the Biella area (lower Piedmont)
- **Whole Cheese Code:** 3000020 (thermalized milk) – 3000050 (raw milk)