



Allevatore di Formaggi

## Maccagno biellese latte crudo



### Description

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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. The version offered here is the original, made with raw cow's milk. [guffanti\_pdf\_button]

### Characteristics

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### Region



### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

A soft cheese with fine, evenly distributed holes. It is white in color with straw-yellow hues. The medium-firm, brown rind occasionally contains a yellow mold.

## Taste

moderately tasty

## Pairings

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

## Technical specifications

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- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2 kg
- **Diametro:** diameter 18 cm, h 6
- **Producers:** cheesemakers from the Biella area
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a