Gratin



Description

Gratin is sometimes called "toma brusca" (sour), although this doesn't really correspond to its flavor, which is very delicate. The name comes from the fact that the milk is left to rest until it reaches a specific level of acidity. This process, often adopted by dairymen, appears to have been particularly widespread in the Waldensian communities due to the longer shelf life and easier transportability of the resulting cheese. [guffanti_pdf_button]

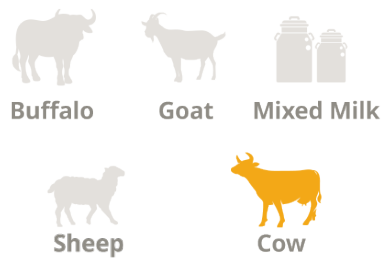
Characteristics

Characteristics

Region



Milk Origin



Appearance

The dark, wrinkled rind often features white, gray, and yellow mold. The cheese is white and initially firm and crumbly. As it matures, it undergoes marked proteolysis, becoming creamy.

Taste

intense, sweet, delicate

Pairings

Full-bodied red wines, craft beers and sipping beers.

Technical specifications

- **Milk:** cow's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 33% MGSS
- **Weight:** 200 gr / 800 gr
- **Diametro:** diameter 7 cm, 6 cm high, diameter 9 cm, 5 cm, 9 cm high
- **Producers:** Cheesemakers from the Biella area
- **Whole Cheese Code:** 0912004 (large whole cheese) – 0912003 (small whole cheese)