Graukäse

Description

The German name means "gray cheese." It is produced by allowing the milk to acidify naturally and filtering it. It can be eaten fresh or aged, further enhancing its already strong flavor, partly due to the lack of rennet. In South Tyrol, it is traditionally served with beer and slices of fresh onion. [guffanti_pdf_button]

Technical specifications

- **Milk:** cow's milk, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 5 days
- **Production:** mainly summer
- **Fat:** 3% Mgss
- **Weight:** 1-2 kg
- **Diametro:** variable
- **Producers:** cheesemakers from the Aurina Valley and other valleys of Alto Adige
- **Whole Cheese Code:** 89WO437
- **Cutted Cheese Code:** n/a