



Allevatore di Formaggi

Latteria di Sesto (Sextner)



Description

This cheese belongs to the type generically known in South Tyrol as "Bergkäse" or "Mountain Cheese." It is produced in dairies at the bottom of the valley. This specific variety comes from Sesto (Sext), in the Puster Valley, and is distinguished by the care taken in its production. Proper aging allows it to fully express its potential. [guffanti_pdf_button]

Characteristics

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Region



Trentino
Alto Adige

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

intense straw-coloured paste, compact, with dense medium or large eyes

Taste

intense, sweet

Pairings

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

Technical specifications

- **Milk:** cow's milk, pasteurized milk, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 10 -12 kg
- **Diametro:** diameter 20-30 cm, h 8-10
- **Producers:** dairies in the Pusteria Valley
- **Whole Cheese Code:** 89WO439
- **Cuttet Cheese Code:** 89WO440