Formaggio Valsesia



Description

A typical full-fat Piedmontese cheese, particularly suitable for consumption after a short aging period. It's a classic cheese produced in the mid- to high-altitude mountains (particularly in Valsesia, at a maximum altitude of 1,600 meters for this type of production). Traditionally used as a table cheese, it has also become a popular choice for tasting or accompanying dishes. Guffanti presents it as having been aged for at least 60 days. [guffanti_pdf_button]

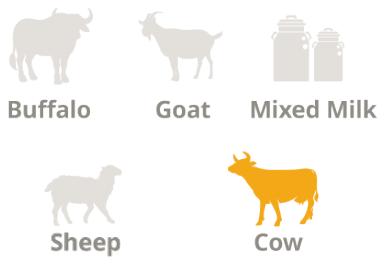
Characteristics

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Region



Milk Origin



Appearance

ivory or straw-coloured paste, more or less intense depending on the seasoning, compact, with small eyes

Taste

sweet, intense, with a lactic hint

Pairings

Red and white wines. Fresh fruit. Pumpkin mustard. Black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2 kg
- **Diametro:** diameter 20-22 cm, h 10
- **Producers:** cheesemakers of Valsesia
- **Whole Cheese Code:** 1017617