



Allevatore di Formaggi

Formaggio Nostrano Gran Cistella



Description

In Ossola, “casa” means the dairy at the bottom of the valley, as opposed to the high mountain pasture.

Guffanti pays particular attention to selecting producers with high quality standards.

Often these are the same mountain farmers who, during the months in which they remain in the valley, dedicate themselves to the production of “homemade” cheeses with the same mastery demonstrated in the mountain pastures.

Although the raw material, milk, is different and lacks the flavors transmitted by the high mountain flora, the quality remains high.

Of particular importance is the production of the Antigorio Valley, one of the Ossola valleys, where traditional raw milk processing has also been revived. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Pale straw yellow in color, elastic on the palate.

Taste

Decisive, with characteristic spicy notes

Pairings

Full-bodied red wines. Chestnut honey. Wild apples, black rye bread, polenta.

Technical specifications

- **Milk:** cow's milk, whole and pasteurized
- **Processing:** artisanal
- **Cheese Paste:** compact
- **Salting:** brine
- **Seasoning:** minimum 60 days – up to 6 months
- **Production:** annual
- **Fat:** 38% MGSS
- **Weight:** 6 kg
- **Diametro:** Diameter 30-35 cm, height 6-8 cm
- **Producers:** Cheesemakers of the Antigorio Valley
- **Whole Cheese Code:** 7500067
- **Cutted Cheese Code:** 7500066