Formaggio Nostrano Valtrompia Dop



Description

Nostrano Valtrompia DOP is cylindrical in shape, with a slightly convex side and flat sides. It is the pride of the Brescian mountain pastures, prepared with passion and carefully aged. It is pervaded by the scents of the mountains; in particular, the scents of flowers and grass are perfectly perceptible. Tasting it and appreciating its qualities, you will understand why this cheese was once served as the sole dish. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin

Buffalo

Goat

Mixed Milk



Sheep



Cow

Appearance

Semi-fat, extra-hard cheese

Taste

Full and intense, without the perception of acidic notes at minimal maturation, tending towards pungent as the maturation increases.

Pairings

Full-bodied red wines, honey, crunchy bread, breadsticks

Technical specifications

- **Milk:** raw cow's milk, semi-skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** amber color, hard, straw yellow color, hard crust
- **Salting:** dry
- **Seasoning:** 12 months
- **Production:** Summer
- **Fat:** 29% Mgss, 97 % MGSS
- **Weight:** variable from 8 to 18 kg
- **Diametro:** diameter 30/45 cm, height 8-12 cm.
- **Producers:** un solo produttore
- **Whole Cheese Code:** 1000071
- **Cutted Cheese Code:** 1000072