

Formaggio grottato friulano



Description

Friulian "grottato" cheese embodies a deeply rooted tradition in Friuli-Venezia Giulia. It is distinguished by its unique aging process, which takes place in natural caves dug into the tuff or similar environments. It is typically made from pasteurized cow's milk, pressed, and dry-salted. Aging lasts between 8 and 10 months. This cheese is particularly prized for its balance of flavor and aroma, celebrating the craftsmanship and richness of Friulian traditions. [guffanti_pdf_button]

Characteristics

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Region



Friuli
Venezia
Giulia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard paste, with sparse irregular holes, yellow ochre colour

Taste

Sweet, with increasing seasoning its spicy note is further enhanced

Pairings

Full-bodied white wines or light reds. Acacia honey, green tomato mustard. Organic bread.

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** 8-10 months
- **Production:** all year round
- **Fat:** 32-34% Mgss
- **Weight:** 50, 6 - 7.5 kg, kg 6
- **Diametro:** cylindrical, diameter 30-35 cm, h. 8-10 cm
- **Producers:** cheesemaker from the province of Pordenone
- **Whole Cheese Code:** 11 10509
- **Cuttet Cheese Code:** 11 10510