Formaggio Nostrano Alpe Vaia



Description

Alpe Vaia cheese is a semi-fat, hard cheese. It is produced exclusively in the summer months, in the Alpe Vaia mountain pasture area (Lombardy Forests). It is made with raw milk, with a small addition of saffron. The geographical area of?? Alpe Vaia is located in the municipality of Bagolino. This cheese is produced by a single producer, making it a truly exclusive product. As it is produced only in the summer, the milk used comes from free-range cows. [guffanti_pdf_button]

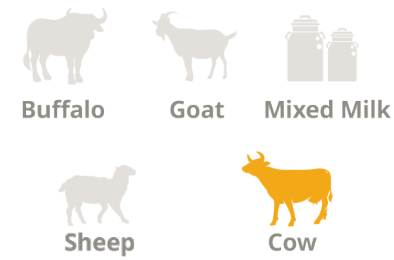
Characteristics

Characteristics

Region



Milk Origin



Appearance

Semi-fat hard cheese

Flavor

Full and intense, with no acidic notes at a minimal maturation, becoming more pungent as it ages.

Pairings

Full-bodied red wines, honey, crusty 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:** minimum 1 year
- **Production:** only summer
- **Fat:** 00% mgss, 30% Mgss
- **Weight:** variable from 8 to 18 kg
- **Diametro:** diameter 30/45 cm, height 8-12 cm.
- **Producers:** Cheesemaker and breeder from Brescia
- **Whole Cheese Code:** 8000100
- **Cutted Cheese Code:** 8000101