Formaggella di Malga a latte crudo



Description

Formaggella di Malga made from raw milk is produced in the mountain areas around the Bergamo valleys.

In these areas and during the summer, the cattle graze day and night on steep meadows and mountain pastures, where agricultural machinery cannot operate for haymaking.

This forage is used to cope with the 4-5 winter months in which the cattle remain in the stables.

Formaggella is the typical raw milk table cheese, characteristic of these areas.

[guffanti_pdf_button] WATCH THE VIDEO

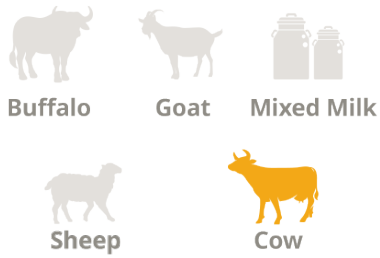
Characteristics

Characteristics

Region



Milk Origin



Appearance

Straw white color with few eyes

Taste

Sweet with milky and vegetal notes – pleasantly elastic when chewed. Especially rich and buttery in summer production.

Pairings

Full-bodied red wines. Chestnut honey, spicy fruit mustard. Fresh fruit (such as apples, Passacrassana pears) if not very mature. Rye bread.

Technical specifications

- **Milk:** raw, whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** elastic and compact sometimes with small regular eyes
- **Salting:** dry
- **Seasoning:** over 45 days
- **Production:** all year round (depending on milk availability)
- **Fat:** 25% MGGS
- **Weight:** 1.4 kg approx
- **Diametro:** diameter approx. 20 cm
- **Producers:** caseifici delle valli bergamasche
- **Whole Cheese Code:** 1501080
- **Cutted Cheese Code:** n/a