Formaggio Brescianella stagionata



Description

In its matured form, Brescianella is somewhat reminiscent of Taleggio. Aging can last up to six months, giving the cheese an extremely melting texture. This process reveals unexpected flavors for a cheese made with pasteurized lowland milk, qualities that a shorter aging period would not fully enhance. [guffanti_pdf_button]WATCH THE VIDEO

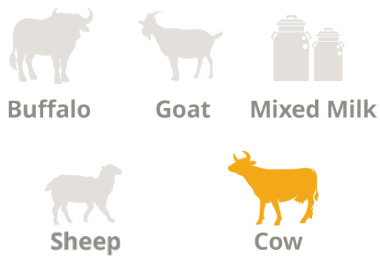
Characteristics

Characteristics

Region



Milk Origin



Appearance

Pale straw-yellow paste, soft and melting, sometimes with light and sparse eyes.

Taste

Sweet, milky, delicate, with cellar notes received during the refinement

Pairings

Fruity white wines, light beers. Fresh fruit, rosetta bread, polenta.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 7-0, 8 kg
- **Diametro:** 15x15 cm base, 2-3 cm h
- **Producers:** dairies in the provinces of Brescia and Cremona
- **Whole Cheese Code:** 1501020 - 1501022