Formaggio del Monte Cistella



Description

Formaggio del Monte Cistella is a typical product of the Ossola Valley. Its name derives from Monte Cistella (2,880 m above sea level), one of the peaks of the Lepontine Alps. In this region, pasture and perennial grassland forage has always been the main agricultural activity. This has led to a strong development of livestock farming and an abundant, excellent cheese production, of which Monte Cistella cheese is a prime example. [guffanti_pdf_button]

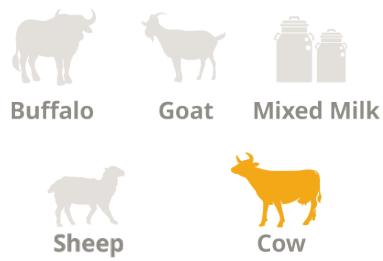
Characteristics

Characteristics

Region



Milk Origin



Appearance

Straw yellow colored paste, soft, elastic on the palate

Taste

Delicate, sweet with evident hints of fresh milk

Pairings

Rosé, dry, or sparkling white wines. Acacia honey. Dried figs. It’s a great base for fondues.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** natural color, slightly straw-colored, with a light and diffuse small eyelet
- **Salting:** brine
- **Seasoning:** minimum 45 days
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 8 kg, Approx 1 kg
- **Diametro:** diameter 18 cm, h 4/5 cm
- **Producers:** dairies of the Antigorio Valley
- **Whole Cheese Code:** 7500089