

Cornice di latte



Description

A massive cheese, weighing almost 60 kg, made from mountain cow's milk and produced in the Bergamo hills.

It is characterised by a square shape and a splendid rind with typical blooms and moulds, evidence of its maturing environment.

Guffanti offers it after a cellar maturation period of at least 180 days, which enhances its organoleptic qualities. Guffanti offers it after it has been aged in the cellar for at least 180 days, which enhances its qualities.

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Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Square shape, light brown color, straw-yellow flesh

Flavor

Sweet, delicate, and floral flavor

Pairings

Full-bodied white wines, Piedmontese Chardonnay style, quinces, and figs

Technical specifications

- **Milk:** raw, whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** Minimum 180 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Weight:** Approx 60 kg
- **Diametro:** 80cm x 80cm (approx.), 15 cm high
- **Producers:** Cheesemaker and breeder from Bergamo
- **Whole Cheese Code:** 1017607
- **Cuttet Cheese Code:** 1017608