Cimonino semistagionato



Description

Cimonino is a cheese similar in shape to classic goat's cheeses, although it is made from cow's milk.

This cheese stands out for its unique characteristics, due to specific production techniques and, in particular, a careful maturation process in the cellar.

This process clearly differentiates it from its fresh counterparts.

Aged for a few weeks, or even longer, it develops an interesting aromatic range thanks to the presence of molds and noble yeasts in the maturing rooms. [guffanti_pdf_button]

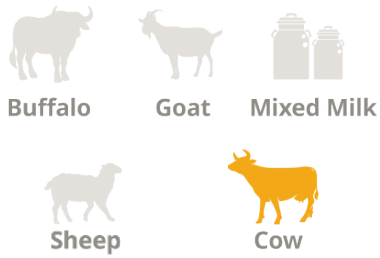
Characteristics

Characteristics

Region



Milk Origin



Appearance

White, soft but fairly firm cheese. Straw-yellow rind, or dark gray-reddish if matured, with a melting texture underneath.

Taste

Fresh, slightly acidic, with notes of yeast and cellar given by the maturing process

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, skimmed milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 7 days
- **Production:** annual
- **Fat:** 25% Mgss
- **Weight:** 200-300 g
- **Diametro:** diameter 2-3 cm, h 10-12
- **Producers:** caseifici del lecchese
- **Whole Cheese Code:** 1003500