Luigi Guffanti 1876
Allevatore di Formaggi

Dobbiaco



Source

- Trentino-Alto Adige

Type of milk

- Cow

It takes its name from the mountain area of Dobbiaco (or Toblach) in the Val Pusteria but it is also produced in other parts of Alto Adige. It has a strange parallelepiped shape that is only otherwise used in the area in and around Ragusa, in Sicily.

Organoleptic characteristics

Aspect and texture: yellow, compact paste with very few holes
Taste: milky and sweet
Serving suggestions: White wines. Marrow chutney. Fresh fruit (Passacrassana pears). Black rye bread and polenta

Technical characteristics

Milk: full fat, raw or pasteurised, cow's milk
Production method: artisan
Paste: cooked
Salting: in brine
Ripening: at least 60 days
Production period: throughout the year
Fats: 40 % F-Dm
Weight: 5-7 kg
Dimensions: base 10 x 30-40cm, h. 0 cm
Producers: dairies from Alto Adige
Whole cheese code: n.d.

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Cutted cheese code: n.d.

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