

# Brescianella Stagionata



## Source

- Lombardia

## Type of milk

- Cow

The mature version of Brescianella has some similarities with Taleggio since the ripening period can last over six months. A melting paste is obtained and flavours develop that are surprising for a pasteurised milk cheese from the plain-lands and which are hidden when the ripening period is less prolonged.

## Organoleptic characteristics

**Aspect and texture:** light yellow, soft and melting paste, occasionally with slight, occasional holes.

**Taste:** sweet, milky and delicate with notes of the cellar transmitted during the ripening process

**Serving suggestions:** Fruity white wines, lagers. Fresh fruit, bread rolls, polenta.

## Technical characteristics

**Milk:** cow's milk, full fat, pasteurised

**Production method:** industrial

**Paste:** uncooked, moulded

**Salting:** dry

**Ripening:** at least 90 days

**Production period:** throughout the year

**Fats:** 50% F-Dm

**Weight:** 0.7 – 0.8kg



Allevatore di Formaggi

**Dimensions:** 15 x 15 cm base, h. 2-3 cm

**Producers:** dairies in the provinces of Brescia and Cremona

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.