

Brescianella acquavite



Source

- Lombardia

Type of milk

- Cow

Brescianella appassito ripened for several days in brandy and subsequently 'dried off' in wheat germ. The perfect combination of a delicately flavoured cheese and the biting taste of alcohol.

Organoleptic characteristics

Aspect and texture: very soft and melting, yellow paste. Rind covered with wheat germ

Taste: strong, persistent with an intense aroma of brandy

Serving suggestions: Full bodied, aged, red wines, grappa and brandy. White water melon preserve. Marsala Gelatine. Ferrara bread.

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: industrial

Paste: uncooked, not pressed

Salting: dry

Ripening: 30 days

Production period: throughout the year

Fats: 50 % F-Dm

Weight: 0.2-0.3 kg

Dimensions: 15 x 5 cm base, h. 2-3 cm

Producers: dairies in the provinces of Brescia and Cremona

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.