

Latteria Fagagna



Source

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Type of milk

- Cow

This is one of the most justly famous Friuli 'Latteria' cheeses, produced in small area of central Friuli with high quality, raw milk. It is well adapted to a lengthy ripening period of several months.

Organoleptic characteristics

Aspect and texture: semi-hard or hard yellow paste with a number of holes

Taste: sweet, more or less intense according to the ripening period with traces of spices

Serving suggestions: Full bodied red wines. Chestnut honey, piquant fruit chutney. Fresh, rather unripe fruit (apples, Passacrassana pears). Rye bread

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: in brine

Ripening: at least 60 days

Production period: throughout the year

Fats: 30% F-Dm

Weight: 5-9 kg

Dimensions: 30-40 cm diameter, h. 6-10 cm



Allevatore di Formaggi

Producers: cheese dairies in the Fagagna area

Whole cheese code: n.d.

Cutted cheese code: n.d.