

# Latteria Grigna



## Source

- Lombardia

## Type of milk

- Cow

This beautiful mountain cow's milk cheese comes directly from the Bergamo heights and has a regular round shape. It has a uniform straw-yellow paste, more intense in the summer season and with slight eye formation.

Consistent rind with the presence of characteristic mould. Sweet, pleasant and aromatic flavour.

Guffanti proposes it after a minimum 90-day period in the caves.

## Organoleptic characteristics

**Aspect and texture:** Round shape with light brown colour, straw-yellow paste

**Taste:** Sweet, delicate and floral flavour



Allevatore di Formaggi

**Serving suggestions:** Full-bodied white wines, Piedmontese chardonnay style, quince and figs

**Technical characteristics**

**Milk:** cow, semi-skimmed, raw

**Production method:** artisanal

**Paste:** coohed

**Salting:** dry

**Ripening:** 90 days minimum

**Production period:** all over the year

**Fats:** 34%

**Weight:** about 9,5 kg's

**Dimensions:** d 30 cm, h 6 cm (about)

**Producers:** Farmers from bergamo valleys

**Whole cheese code:** 1017602

**Cutted cheese code:** 1017603