

# Murazzano DOP



The Municipality of Murazzano lies in the centre the lower Piedmont area although this cheese is produced in around thirty municipalities. The element of cow's milk in this product must not exceed 40% and, during the ripening period, the forms are daily washed with warm water to encourage the maturing process.

## Organoleptic characteristics

**Aspect and texture:** soft but fairly firm, ivory-yellow paste

**Taste:** fresh versions are slightly acidic with traces of sheep's milk

**Serving suggestions:** Fruity white wines, lagers. 'Cugnà' (Piedmont chutney made with vegetables and grape juice). Fresh fruit, walnut or raisin bread

## Technical characteristics

**Milk:** full fat, raw, sheep and cow's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least 10 days

**Production period:** annual

**Fats:** 50% F-Dm

**Weight:** 300-400 gr

**Dimensions:** 10-15 cm diameter, h. 3-4 cm

## Source

- Piemonte

## Type of milk

- Cow
- Sheep

## Brands





Allevatore di Formaggi

**Producers:** small herder-dairies from the typical production area

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

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