

Castelmagno DOP Prodotto della Montagna



Source

- Piemonte

Type of milk

- Cow
- Goat
- Sheep

Brands



Produced exclusively in the limited area of the Val Grana which comprises the three municipalities of Castelmagno, Pradleves and Monterosso Grana. Its DOC status was awarded in 1982. The alpine pasture production is limited to one single cheese maker. There are innumerable imitations in the surrounding villages and valleys which frequently bear names alluding or similar to 'Castelmagno'. Unfortunately, the current trend is to retail it whilst still very fresh and not marbled although it is only after a correct ageing of at least six months that this wonderful cheese truly reveals its exceptional qualities.

Organoleptic characteristics

Aspect and texture: yellow compact and grainy paste. The ripened versions have blue-green patches of marbling

Taste: strong and intense with faint traces of stables and a strong flavour of penicillin when correctly ripened

Serving suggestions: Full bodied, aged red wines, sweet and liqueur wines. White water melon chutney, blueberry jam. Rye bread and polenta.

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan and alpine pasture

Paste: pressed



Allevatore di Formaggi

Salting: dry

Ripening: at least 60 days

Production period: throughout the year (summer alpine pasture)

Fats: 34 % F-Dm

Weight: 2-7 kg

Dimensions: 15-25 cm diameter

Producers: dairies from the traditional area of production

Whole cheese code: n.d.

Cutted cheese code: n.d.