

Cimonino semistagionato



Source

- Lombardia

Type of milk

- Cow

Despite its similarity with the so-called ‘caprini’ made with cow’s milk (Italian legislation curiously permits a cow’s milk cheese to be called ‘goat’s cheese’ caprini...), this cheese is distinguished by the production methods and the careful ripening period which makes it stand out from the former. When ripened for several weeks, or even more, it develops a range of interesting aromas thanks to the presence of moulds and noble yeasts present in the ripening cellars.

Organoleptic characteristics

Aspect and texture: white, soft but fairly firm paste. Yellow rind or, if ripened, dark greyish –pink with melting inner paste.

Taste: Fresh, slightly acidic with traces of yeast and cellar due to the ripening period

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit, walnut or raisin bread.

Technical characteristics

Milk: skimmed, pasteurised, cow’s milk

Production method: artisan and industrial

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 7 days

Production period: annual



Allevatore di Formaggi

Fats: 25 % F-Dm

Weight: 200-300 gr

Dimensions: 2-3 cm diameter, h. 10-12 cm

Producers: dairies from the Lecco area

Whole cheese code: n.d.

Cutted cheese code: n.d.