

Bagòs



Source

- Lombardia

Type of milk

- Cow

It is a great traditional hard cheese, also characterised by its alpine pasture production. 'Bagòss' means 'bagolinese' in the local dialect, from Bagolino, a village in the Caffaro Valley that is the main centre of production of this cheese (of which, unfortunately, imitations from the plains have also spread in recent years). Saffron is traditionally added to the curd, which gives it its characteristic intense yellow colour. The cheeses are matured for a long time, even more than two years, periodically greasing them with linseed oil. When the cheese wheel is cut, the escape of air from the small alveoli inside the paste produces a continuous slight crackling sound that resembles a moan, for which it was once jokingly said that the cheese 'cried'. We at Guffanti rather like to think of it as a moan or a 'cry of joy'!

Organoleptic characteristics

Aspect and texture: hard with almost closed pinholes. Deeply intense yellow colour.

Taste: balanced, dry and intense with notes of fresh fruit and stables

Serving suggestions: Full bodied and aged red wines but also sparkling, young white wines. Fresh fruit (Kaiser pears) marrow preserve. Homemade bread, polenta (to be accompanied with grilled rind)

Technical characteristics

Milk: skimmed, raw, cow's milk



Allevatore di Formaggi

Production method: artisan and mountain pasture

Paste: cooked, pressed

Salting: dry

Ripening: one year minimum

Production period: throughout the year (summer alpine pasture)

Fats: 30% F-Dm

Weight: 14-17 kg

Dimensions: 35-40 cm diameter, h. 10-15 cm

Producers: dairies and alpine shepherds in the Val Caffaro, province of Brescia

Whole cheese code: 1501010

Cutted cheese code: 1501011