

Formaggio del Monte Cistella



Source

- Piemonte

Type of milk

- Cow

This cheese comes from the Northern area of Ossola Valley and it takes its name from Monte Cistella (m s.l.m. 2880) , one of the peaks of the Lepontine Alps . In such an environment the grassland pasture or perennial grass has always been the main item in the crops . It follows a strong development of animal husbandry and an abundant and excellent dairy production , of which the cheese Monte Cistella is example.

Organoleptic characteristics

Aspect and texture: pasta pale yellow , soft, supple on the palate

Taste: delicate, sweet with obvious hints of fresh milk

Serving suggestions: rosé wines , dry white or spumatizzati . Acacia's honey. dried figs . Well it suited as a base for fondues .

Technical characteristics

Milk: vaccine pasteurized whole

Production method: artisanal

Paste: natural color , slightly pale , has a small light and widespread eyes

Salting: in brine

Ripening: 45 days minimum

Production period: all year

Fats: 45% Mgss

Weight: 1,8 kg about



Allevatore di Formaggi

Dimensions: d 18 cm, h 4/5 cm

Producers: farmers in Valle Antigorio (North of Piedmont)

Whole cheese code: n.d.

Cutted cheese code: n.d.