

Fresa del Montiferru



Source

- Sardegna

Type of milk

- Cow

Sardinian cheese made from raw cow's milk of extraordinary qualities, it is used in particular on the island of the 4 Mori to cook an excellent variant of "raclette".

It is produced in two versions: the summer version, also known as cooked cheese, based on cow's milk or pecorino, with a compact whitish paste, with a slightly salty taste; the autumn version called "*Fresa de atunza*", the most appreciated.

Organoleptic characteristics

Aspect and texture: Soft dough, irregular square shape

Taste: creamy and delicate

Serving suggestions: White or red wines, light beers. Red tomato jam, spicy green tomato jam. Bread "ciabatta"

Technical characteristics

Milk: cow's raw milk

Production method: artisanal

Paste: soft

Salting: dry

Ripening: 30 days minimum, up to 12 months

Production period: all over the year

Fats: 47% Mgss



Allevatore di Formaggi

Weight: about 2 Kg's

Dimensions: h 3 cm, diameter 18-20 cm

Producers: Farmers from Montiferru (Sardinia)

Whole cheese code: 1113344

Cutted cheese code: n.d.