

Silter DOP



The Silter cheese, whose name is Italian Casera , (the room where the aging takes place) once represented an important source of nourishment for the people of the mountains of Val Camonica . The first reports documented than the productive activity of this cheese dates back to the late 1600s . Silter The cheese is made only with milk from cows raised exclusively on the territories of Valle Camonica and Sebino Bresciano . The first goal is seared .

Organoleptic characteristics

Aspect and texture: straw- yellow crust to brown after oiling made at the end of the production process . Paste consistent structure not too elastic with small / medium well spread holes

Taste: delicate, sweet characteristic of milk

Serving suggestions: full bodied red wines and aged . fresh fruit (pears Kaiser) , pumpkin chutney , crispy bread

Technical characteristics

Milk: cow's, raw

Production method: artisanal

Paste: cooked, pressed

Salting: dry

Ripening: 6 months minimum

Production period: summer

Source

- Lombardia

Type of milk

- Cow

Brands





Allevatore di Formaggi

Fats: 44% Mgss

Weight: 10-12 kg

Dimensions: d 35/40 cm, h 10/12 cm

Producers: Farmers from Bienno(Brescia)

Whole cheese code: n.d.

Cutted cheese code: n.d.