

Formaggio dello sfrusin crosta lavata



Source

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Type of milk

- Cow

Cheese produced throughout the year in mountain dairy farm in Grigioni canton with milk of purebred Brown Swisse cows. From May to October, animals are fed in pastures, at the highness between 1200 and 1800 meters, with herbs of natural meadows while in winter with a special selection of hay made by more than 6 different herbs by the farmer in local meadows.

Organoleptic characteristics

Aspect and texture: washed rind, reddish, yellow paste with fine holes

Taste: sweet and spicy, tasty but not racy

Serving suggestions: onion mustard, young red wines, walnut bread

Technical characteristics

Milk: thermized full fat cow milk

Production method: artisanal in mountain dairy

Paste: semihard, cooked

Salting: dry

Ripening: minimum 90 days

Production period: all year between 1100 and 1600 mt, in summer up to 1800 mt

Fats: 32% F-dm

Weight: 4,5 - 5,5 kg

Dimensions: d. 27,5 cm - h. 8 cm



Allevatore di Formaggi

Producers: cheesemaker canton Grigioni

Whole cheese code: 1000300

Cutted cheese code: 1000301