

# Grasso d'Alpe Conca Gattascosa



## Source

- Piemonte

## Type of milk

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The history of the exploitation of the pastures in Val d'Ossola is documented since the first half of the year one thousand. The Ossola mountain offers, even at high altitudes, vast expanses and well sheltered from the winds for grazing animals and, from these characteristics, the local mountain dwellers through the centuries have been able to take advantage of great cheeses. Very limited productions, a few hundred forms each year, they work in the months of July and August and made back down to the valley by mule or, in recent years, by helicopter.

## Organoleptic characteristics

**Aspect and texture:** paste intense straw color, compact, with thick eye partridge or larger

**Taste:** very intense, flavorful, with alpine herbs notes and the stable

**Serving suggestions:** full-bodied red wines. aromatic honey. fresh fruit (pear Passacrassana). Black rye bread, porridge

## Technical characteristics

**Milk:** vaccine, whole, raw

**Production method:** artisanal in pasture

**Paste:** cooked, pressed

**Salting:** a secco e in salamoia

**Ripening:** 60 days minimum



Allevatore di Formaggi

**Production period:** Summer production

**Fats:** 45% MGSS

**Weight:** 5-7 kg

**Dimensions:** d. 30-40 cm, h 10-15 cm

**Producers:** farmers from Ossola valleys

**Whole cheese code:** 7500058

**Cutted cheese code:** 7500059