

Formaggio d'Antigorio



Source

- Piemonte

Type of milk

- Cow

For “home” means the Ossola valley dairy, contrasted the high mountain pastures. Guffanti takes special care of the selection of manufacturers with high quality standards: often these are the same alpine farmers in the year in which they remain in the valley are dedicated to tome “home” with the same skills demonstrated in mountain pastures, although the matter before (ie milk) is different, devoid of flavors transmitted from the high mountain flora. Important to the production of the Antigorio Valley, one of the Ossola valleys, where it was arisen again the traditional processing.

Organoleptic characteristics

Aspect and texture: pasta with straw yellow color, compact, with dense holes to tawny

Taste: intense, with notes of grass or hay and barn

Serving suggestions: red wines. aromatic honey. fresh fruit (pear Passacrassana, cherries ...). Black rye bread, porridge

Technical characteristics

Milk: vaccine, whole, pasteurized

Production method: artisan and industrial

Paste: cooked, pressed

Salting: dry and in brine

Ripening: minimum 60 days



Allevatore di Formaggi

Production period: all the year

Fats: 45% Mgss

Weight: 5-7 kg

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

Producers: cheesemakers of Ossola

Whole cheese code: n.d.

Cutted cheese code: n.d.