

Nostrano Quader raw milk



Source

- Lombardia

Type of milk

- Cow

Soft cheese produced with milk from “tired” cows – in Northern Italy called “stracche” – coming down from summer pastures.

Organoleptic characteristics

Aspect and texture: Thin rind, pale yellow. Paste homogeneous, white or pale yellow

Taste: Sweet, buttery and very aromatic taste in seasoned product

Serving suggestions: delicate structure red wines

Technical characteristics

Milk: Raw cow's milk

Production method: uncooked, artisanal

Paste: uncooked

Salting: dry

Ripening: minimum 90 days

Production period: annual

Fats: 23,7% Mgss

Weight: 1,8 kg about

Dimensions: d. 19 cm, h. 3 cm

Producers: The only cheesemaker in the Vedeseta area



Allevatore di Formaggi

Whole cheese code: 1501054

Cutted cheese code: n.d.