

# Formaggio Nostrano Alpe Vaia



## Source

- Lombardia

## Type of milk

- Cow

Alpe Vaia is a hard-semi-skimmed milk cheese, produced only in summer in the alpine Area of Alpe Vaia (Forests of Lombardy) with raw milk and a small addition of saffron. The Alpe Vaia area is in the town of Bagolino.

This cheese is made by only one producer and this peculiarity makes it unique. As it is only produced during summer, the milk used to make this cheese is produced by grazing cows.

## Organoleptic characteristics

**Aspect and texture:** semi-hard with hard paste

**Taste:** full and intense, without the perception of acidic notes with minimal maturation, tending to the pungent as it proceeds to maturing

**Serving suggestions:** red wines, honey, bread, breadsticks

## Technical characteristics

**Milk:** semi skimmed milk

**Production method:** artisanal

**Paste:** hard paste, straw yellow color. Hard crust, amber color

**Salting:** dry

**Ripening:** minimum 1 year

**Production period:** only summer

**Fats:** 30,00% MGSS



Allevatore di Formaggi

**Weight:** variable da 8 a 18 kg

**Dimensions:** d. 30/45 cm, h. 8-12 cm.

**Producers:** only one farmer

**Whole cheese code:** 8000100

**Cutted cheese code:** 8000101