

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