

# Formaggio Nostrano Valtrompia Dop Alpeggio



## Source

- Lombardia

## Type of milk

- Cow

Nostrano Valtrompia has a cylindrical shape, with concave heel and flat faces. It is the pride of pastures in Brescia area, prepared with loving passion and seasoned with care.

It is pervaded by the scents of mountain, in particular the perfumes of flowers and grass are perfectly perceptible. Tasting it, you will enjoy the old plates that used it, sometimes, as the only dish.

## 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:** 12 months minimum

**Production period:** seasonal



Allevatore di Formaggi

**Fats:** 29,97 % MGSS

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

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

**Producers:** farmer in Brescia area

**Whole cheese code:** 1000071

**Cutted cheese code:** 1000072