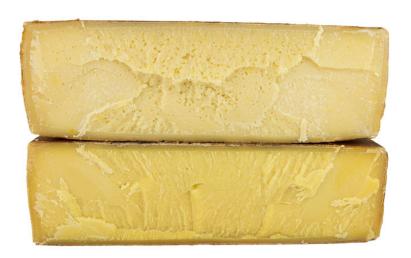


Formaggio Nostrano Valtrompia Dop Alpeggio



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