

Formaggio Semigrasso Valli del Lario

Source

- Lombardia

Type of milk

- Cow



Seasoned cheese with cooked and soft paste, made from 70% skim cow's milk and the remaining 30% whole cow's milk.

Production complies with the Guffanti protocol, especially for the natural feeding of animals and the processing of raw milk.

Organoleptic characteristics

Aspect and texture: Cylindrical shape, with flat faces and smooth and regular rind.

The paste is soft with a slight holes

Taste: delicate, lactic flavor with light sour notes.

Serving suggestions: White wines moved, dried, grape must and dried tomatoes

Technical characteristics

Milk: raw cow's milk

Production method: artisan

Paste: cooked and soft

Salting: Dry

Ripening: 40 days

Production period: all the year

Fats: 24% M.G.S.S.

Weight: 12 kg



Allevatore di Formaggi

Dimensions: diameter 35 cm bit 12 cm

Producers: Cheesemaker and Breeder of the Como hills

Whole cheese code: 1103084

Cutted cheese code: 1103085