

Caciobomber



Source

- Lombardia

Type of milk

- Cow

A typical ripened cheese from Lombardy (Lake of Como), with cooked and soft paste, with a delicate flavor, of raw organic cow's milk.

Produced on the hills of Como, on the border with Switzerland.

Organoleptic characteristics

Aspect and texture: Cylindrical shape with washed rind, white paste, going on with aging, straw yellow color

Taste: Delicate, with herbaceous notes, more and more decisive, going on with the seasoning

Serving suggestions: red wines, black bread and chestnut honey

Technical characteristics

Milk: raw cow's milk

Production method: artisan

Paste: cooked and soft

Salting: Dry

Ripening: from 30 days

Production period: all the year

Fats: 28% M.G.S.S.

Weight: 2.5 kg

Dimensions: Diameter 20 cm, Bit 9 cm

Producers: Cheesemaker and Breeder of the Como hills



Allevatore di Formaggi

Whole cheese code: 1103081