

Cacio di Bufala stagionato



Source

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Type of milk

- Buffalo

Spun paste cheese with 100% buffalo milk, aged in our cellars for 8 to 10 months, persistent but never aggressive flavor,

excellent for tastings if not too refined, very suitable as a flaky cheese with the maturing process.

Organoleptic characteristics

Aspect and texture: Light yellow paste, compact and homogeneous, medium thick straw yellow rind

Taste: Persistent but never aggressive flavor

Serving suggestions: wavy white wines, fig jams and wholemeal bread

Technical characteristics

Milk: Pasteurized buffalo's milk

Production method: artisanal

Paste: stringy

Salting: in brine

Ripening: minimum 6 months

Production period: The cheese is obtained by acidic coagulation of buffalo milk, breaking of the clot, maturation under whey, spinning and manual molding of the pasta in the characteristic forms.



Allevatore di Formaggi

Fats: 39 g / 100 g

Weight: 2,5 - 3,5 kg

Dimensions: length 20-25 cm, diameter 10-12 cm

Producers: Dairyman breeder from Campania

Whole cheese code: 0907590