

Vecchia Latteria Guffanti



Source

- Friuli-venezia Giulia
- Veneto

Type of milk

- Cow

A member of the great Veneto 'Latteria' family. Well adapted to ripening, which is beyond the year, expressing itself at its best when it reaches 24 months in the caves.

In our caves we let this cheese mature until the optimally aged of two years, allowing the cheese to obtain the ideal consistency and aromas for tasting.

Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with a few holes

Taste: sweet, more or less intense according to the ripening period, with traces of spices

Serving suggestions: full bodied, red wines. Unfiltered dark beers. Chestnut honey, hot fruit chutney. Fresh, slightly under-ripe fruit (apples, Passcrassana pears). Rye bread

Technical characteristics

Milk: pasteurised, full fat cow's milk

Production method: artisanal

Paste: cooked, pressed

Salting: in brine

Ripening: at least four months

Production period: throughout the year



Allevatore di Formaggi

Fats: 35 % F-Dm

Weight: 5-7 kg

Dimensions: 30-40 cm diameter, h. 6-10 cm

Producers: dairies from the province of Treviso

Whole cheese code: 340F126, 340F128 RISERVA

Cutted cheese code: 340F127, 340F129 RISERVA