

Filato Guffanti

Source

- Sardegna

Type of milk

- Sheep



The “Filato Guffanti” is a brand new Sardinian cheese production, obtained with the use of vegetable rennet (*Mucor Myhei*).

It is an innovative cheese-making of sheep’s milk by applying the typical disciplinary for the production of cow’s milk, with the spinning of the dough and put into a traditional form.

The “Filato Guffanti” is aged as usual in the Guffanti caves in Arona even after 90 days.

Organoleptic characteristics

Aspect and texture: Cylindrical shape, smooth and thin rind of straw yellow color, darkens with aging.

White or slightly yellow paste, compact and elastic



Allevatore di Formaggi

Taste: Sweet sheep scent, persistent with velvety tones.

Serving suggestions: White wines, light beers. Generally spicy jams, acacia honey. Rye bread, artisan breadsticks.

Technical characteristics

Milk: Sheep raw milk

Production method: artisanal

Paste: stretched curd

Salting: in brine

Ripening: 30 days minimum

Production period: all over the year

Fats: 40% Mgss

Weight: 2 kg to 2,6 kg

Dimensions: diameter 22-25 cm, height 6-8 cm

Producers: Cheese farmer based in Center-West Sardinia

Whole cheese code: 1103124

Cutted cheese code: N/A