

Formaggio “BuonaSorte” Guffanti (+24 months)

Source

- Lombardia

Type of milk

- Cow



When man discovered how to store milk (by coagulating it), history took a precise direction.

Among the historical cheeses, a place of honor is reserved for those characterized by the granular structure of the dough which lends itself, rather than cutting, to breaking into delicious flakes and grating.

Sumptuous cheeses, respectful of the cycle of the two daily milkings – that of the evening and that of the morning – obtained by combining the two milks that necessarily have different stamps, widespread where grazing allows to obtain important daily quantities of cow's milk.

So cheeses from well-defined orographic areas of the Po Valley and the result of rigorous processing for production of enhancement of the starting milk.

The **BuonaSorte Guffanti** cheese is an example of this, heir to a solid and recognized tradition of the Lodi area to which we want to give testimony, in an appropriate way and in compliance with the updated technical / health dictates.

So a cheese that no longer makes a drop, because today it is pressed so as not to leave too many whey residues.

A cheese that no longer has greenish notes and hues in the color of the paste because today the rest of the evening milk to be skimmed cannot take place in non-tinned copper basins.

And it does not even have a black rind, as it can no longer be treated, for



Allevatore di Formaggi

protection during breeding, with the manteca that was used to consist of black smoke, cooked linseed oil and rice flour.

But still a great cheese: with a natural and compact hard rind, to protect the internal golden yellow paste, slowly maturing, grainy and soft at the same time, very fragrant, with an aromatic flavor with a strong personality, great shelf life because it is capable of maintaining its characteristics unaltered for a long time.

Guffanti's choice to enhance this cheese fell on a producer in the lower area of the Adda river who processes milk from animals fed with forage exclusively from that area.

And among the habits that have remained unchanged is the jargon of the farmhouses who have always referred to their batches of cheese with the term "Sorte" (fate) to allude to the obvious fact that there could have been better or worse successful batches for reasons also due to chance.

Hence the idea of the **BuonaSorte** cheese for games with an excellent outcome.

Important notice: no lysozyme is used.

Good cheese **BuonaSorte Guffanti!!!**

Organoleptic characteristics

Aspect and texture: hard, grainy, more or less intensely yellow paste depending on the length of ripening

Taste: harmonious, dry and intense with traces of grass when produced with the milk of open pasture grazing animals

Serving suggestions: full bodied, aged, red wines but also young, sparkling white wines. Fresh fruits (Kaiser pears), marrow chutney. Balsamic Modena vinegar, crusty bread.

Technical characteristics

Milk: skimmed, pasteurized, cow's milk

Production method: artisanal

Paste: cooked, pressed

Salting: in brine

Ripening: 20 months minimum

Production period: all over the year

Fats: 32% Mgss

Weight: about 35 kg's

Dimensions: diameter about 40cm, h. about 20-22cm



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Producers: Farmer from Adda river

Whole cheese code: 0606203

Cutted cheese code: 0606204