

Macagn d'alpeggio a latte CRUDO

Source

- Piemonte

Type of milk

- Cow
- Goat



Macagn is a fantastic produced on the height of the Biellese montains

Whit a soft texture and intense flavour, more and more marked with the aging

Macagn is one of the few cheeses that boasts a very particular cheese-making process

The milk, in fact, is processed while still hot from milking, a method that has come down to the present say since time immemorial.

Its particular processing was “invented” in all probability, due to the difficulty of procuring timber at those altitudes.

In fact, its milk is processing immediately, exploiting the milking temperature.



Allevatore di Formaggi

What you get, is a very special product.

This Slow Food presidium, today represents one of the most popular toma in Italy

Organoleptic characteristics

Aspect and texture: semi soft pasta, with a straw yellow color with slight holes

Taste: intense, slightly bitter flavour

Serving suggestions: red wines, rye bread, chestnut honey

Technical characteristics

Milk: Cow's milk, RAW, whole

Production method: artisanal

Paste: uncooked, unpressed

Salting: dry

Ripening: 90 days minimum

Production period: all over the year

Fats: 26% Mgss

Weight: About 2 kg

Dimensions: h6 cm d18 cm

Producers: producers and breeders of Biella

Whole cheese code: 300053