Allevatore di Formaggi

Formaggio Valdostano Guffanti

Source

- Valle d'Aosta

Type of milk

- Cow

The typical cheese from the Aosta Valley, produced by cheese makers are not part of the consortium of Fontina DOP. It is produced from the milk of cows of the breeds mottled black and brown spotted in pasture on the St. Bernardo pass, preserving the ancient artisan traditions, production limited to the summer period.

Organoleptic characteristics

Aspect and texture: pulp pale yellow, firm, dense with holes in bird's eye or larger
Taste: ntense, with notes of hay and barn
Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (apples and pears). Black rye bread, porridge

Technical characteristics

Milk: vaccine, whole, raw
Production method: artisanal form alpage
Paste: cooked, pressed
Salting: dry
Ripening: 90 days minimum
Production period: summer production from alpage
Fats: 45% Mgss
Weight: 8-18 kg
Dimensions: side 30-45 cm, height 7-10 cm

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Producers: farmers from Aosta Valley
Whole cheese code: n.d.
Cutted cheese code: n.d.

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