

Maccagno biellese raw milk



Source

- Piemonte

Type of milk

- Cow

The maccagno is a cru of excellence toma from the mountains around Biella.

It takes its name from the Alpe with the same name located beneath Mount Cossarello north of Biella.

The production of maccagno began in the valley to the east of the Biella, following the practice spread throughout the province of Biella.

Was the favorite cheese of Queen Margherita of Savoy and Quintino Sella Minister of the Kingdom of Italy and founder of the Italian Alpine Club.

This original version is produced with use of cow's raw milk.

Organoleptic characteristics

Aspect and texture: paste with tender structure with thin holes evenly distributed. The color is white with yellow shades. Crust of medium consistency of brown color, in some cases present a mold of color yellow.

Taste: tasteful

Serving suggestions: Red wines. Fresh fruit (pear Passacrassana). Mustard pumpkin. Black rye bread, polenta

Technical characteristics

Milk: cow's milk, whole, raw

Production method: artisanal



Allevatore di Formaggi

Paste: cooked, pressed

Salting: dry

Ripening: 60 days minimum

Production period: all over the year

Fats: 45% Mgss

Weight: 2 kg about

Dimensions: diameter 18 cm, h 6

Producers: farmers from Biella area (lower Piedmont)

Whole cheese code: n.d.

Cutted cheese code: n.d.