

BAGOSS DI BAGOLINO



CODE	31090M23
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk
WEIGHT	16 kg appox

A cheese produced in Bagolino, a Slow Food Presidium

DESCRIPTION	Alpage cheese produced with raw milk from Bruna cows enriched with saffron
APPEARANCE	The rind is brownish in colour, the paste straw yellow with a grainy texture
TASTE	Rich, with intense spicy notes of saffron and hints of pasture, a slight sensation of almonds and a slightly spicy end
MATURING	At least 24 months
PRODUCER	Francesco Stagnoli - Bagolino (BS) - Lombardy
OUR SELECTION	A gem that survived the crisis of the mountain economy thanks to a few cheesemakers, who have been able to transmit their love for the traditional cheesemaking
CURIOSITY	The raw milk, exclusively from cows of the Bruna breed, is first filtered using, according to tradition, spruce branches and needles; then it is semi- skimmed before being heated in traditional copper pots over wood fires. The rind is rubbed regularly with linseed oil in order to minimise the formation of mould and to avoid excessive drying
SUGGESTIONS	Meditation cheese, perfect on its own. It is used in cooking, in omelettes with aromatic herbs, to enrich stuffed pasta, soups and rice