

FORMAI DE MUT DELL'ALTA VAL BREMBANA DOP 2023



CODE	31100M23
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Raw Cow's milk
WEIGHT	10 kg approx

Alpage raw milk cheese from Val Brembana

DESCRIPTION	Raw whole milk from cows that graze on the meadows of Val Brembana
APPEARANCE	The rind is smooth and thin, the paste is a slightly straw-coloured ivory that becomes more intense as the aging progresses; it is compact, elastic and with small and diffuse holes
TASTE	Sweet and savoury when young, with aging it becomes slightly spicy and develops important vegetal hints, of ripe fruit, of pineapple and peach
MATURING	At least 12 months
PRODUCER	Latteria Sociale di Branzi Casearia - Val Brembana (BG) - Lombardy
OUR SELECTION	In the Alta Val Brembana, the cool climate, the abundance of water and the great availability of pastures rich in aromatic essences, constitute the ideal conditions for milk production and processing. The summer mountain cheese is enriched with unmistakable and since 1996 the PDO denomination was attributed to this cheese
CURIOSITY	The name 'Formai de Mut', translated from the Bergamo dialect, means 'mountain cheese'; this expression refers to the mountain pastures located between 1300 and 2500 meters above sea level, where cattle traditionally graze during the summer. The production takes place in the approx 40 high altitude 'casere', large huts find shelter for the herdsmen and each year is made up of about 2000 wheels. In the valley floor it continues and yes completes the maturation of the cheese produced in the mountain pastures
SUGGESTIONS	Its flavour goes well with warm and enveloping first courses; try it in a risotto with chestnuts