

## SEXTNER BERGKASE - MONTAGNA SESTO



CODE	31195
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	10 kg approx

Full cream sweet table cheese

DESCRIPTION	Full cream cow's milk
APPEARANCE	The rind is thin and elastic and its color is straw yellow. The paste is elastic with medium to big sized eyes scattered across. The color of the paste is pale yellow during the winter, and it becomes deeper in color during the summer when the cows are in pastures
TASTE	The taste is smooth, round, dolce, delicate and buttery. The aftertaste is sweet, round with long aromas of grass and nature
MATURING	At least 2 months
PRODUCER	Caseificio Sesto - Sesto (BZ) - Trentino Alto Adige
OUR SELECTION	A typical cheese from a very rich and fertile area
CURIOSITY	The dairy in Sesto was founded in the Alta Pusteria, in 1926. This dairy has been using milk coming from alpine huts in the Sesto valley for over 80 years and still produces hand crafted cheese that is typically from the Pusteria area. Every single cheese is produced according to traditions and recipes, handed down from father to son. It is an important link between agriculture and tourism working about 3.2 million litres of milk per year from about 60 producers