GRANETT

Gildo

Lombardy, Italy



ITEM NO	GL2270
SIZE	5 kg
PACK	1 Wheel
WEIGHT	5 kg
AGED	6 months

SENSORY PROFILE

Granett is a beautiful natural rind goat cheese aged a minimum of 6 months. It is made exclusively with Italian goat's milk from Alpine Chamoisée, Orobica and Saanen breeds that graze the mountain pastures of the Orobie valleys in the Lombardy Alps. The rind, shaped by a basket mold, is mottled with flora from the natural caves where the cheese is aged. Granett is a semi-skimmed, cooked curd cheese made in the Grana style, but unique in its expression thanks to the goat's milk and its smaller 10 lb form. The flavor is pleasing and ambrosial, with sweet, nutty and roasted notes of caramel and butterscotch intermingling with herbaceous and floral notes. The paste is surprisingly yielding, with an occasional crunch from small tyrosine crystals.

Ingredients: Raw goat's milk, salt, rennet, lactic cultures

TRADITION

Valsassina means "valley of stone," and the story of the Grottos of Gildo begins in that rock. Long before this region became famous for its cheeses, local cheesemakers aged their wheels in "casera" natural caves in the mountainside. From the late 1800s into the 1900s, the caves' cool, steady microclimate made Valsassina a thriving center of cheesemaking..

Two brothers founded Gildo in the 1920s, and the fourth generation runs it today. In 2002 the family moved into a 19th-century cave in Introbio and became the fourth family to make cheese there. Small holes and niches in the stone let air move naturally through the chambers, and the temperature regulates itself. For over 150 years the cave has built up its own native molds and bacteria, which shape the character of every cheese aged there. A modern refrigeration system now works alongside the natural casera, so cheeses that need warmer or cooler conditions can mature in the same place.

Along with the region's classic DOP cheeses, Gildo has always made the traditional mountain cheeses of Valsassina, aged in the caves of Introbio, and they offer flavors still largely unknown to American palates.

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