

SBRINZ CHEESE



Sbrinz cheese probably comes from the name in the Lombard word sbrinzo which means hard cheese. Cheese is considered to be the oldest European cheese, being a Celtic heritage and was first mentioned in 70 B. C.

Sbrinz cheese is a hard cheese, hard, cylindrical in shape and weighs between 25 and 40 kg per piece and with a minimum of 16 months of ripeness.

The cheese is much better when matured between 24 and 30 months and has a similar taste to gruyere and for its consistency is used grated in cooking in place of parmigiano-reggiano cheese.