

SERRANO CHEESE



Serrano cheese is also known as South Canastra cheese for its resemblance to Canastra cheese produced in the Minas Gerais region in southwest of Brazil.

The Serrano cheese is produced in the mountains of the Rio Grande do Sul region and in the Lajes mountain region in Santa Catarina, southern Brazil.

Serrano cheese is small and handcrafted, with Portuguese origin in Madeira Island, but has gained a Brazilian flavor with semi-buttery texture and takes up to 120 days to be ready.