

# Roccaverano DOP



Until 2023, in the area around the Piedmontese municipality of Roccaverano, in the Langhe region, a mixed goat's milk (50% minimum)-wine-dairy robiola was also produced, the only one available in the winter months, when the goat almost ceases milk production: a version accepted by the specifications and which went with the more traditional, although both held the PDO, 100% goat's milk version. Since 2023, the PDO has only been allowed for 'Roccaverano DOP' (100% goat's milk). It is also eaten fresh, but its flavour is enhanced by a maturing process that can exceed one month.

## Source

- Piemonte

## Type of milk

- Goat

## Brands



## Organoleptic characteristics

**Aspect and texture:** soft but fairly firm, ivory paste with a rind tending to reddish when ripened

**Taste:** slightly acidic in the fresh versions, intense in those ripened

**Serving suggestions:** Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit, walnut or raisin bread

## Technical characteristics

**Milk:** skimmed, raw, goat, sheep and cow's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry



Allevatore di Formaggi

**Ripening:** at least three days

**Production period:** throughout the year

**Fats:** 45% F-Dm

**Weight:** 200-300 gr

**Dimensions:** variable

**Producers:** small herder-dairies in the typical production area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.