

## Bra DOP



In the past, the city of Bra was a market where this cheese produced in the Cuneo mountains was sold. Today, it is produced throughout the province. The two versions of Bra cheese were awarded Doc status in 1982. As occurs with many other cheeses, this version is younger than the traditional, longer ripened cheese and is a relatively recent innovation created in response to the increased demand for fresh cheeses.

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### Organoleptic characteristics

**Aspect and texture:** compact, elastic, yellow paste with average holes

**Taste:** intense and fresh with traces of sheep and goat milk

**Serving suggestions:** Red wines, lagers. Grape jam, green tomato conserve. Wholemeal bread

### Technical characteristics

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

### Source

- Piemonte

### Type of milk

- Cow
- Goat
- Sheep

### Brands





Formaggi per Tradizione

**Production method:** artisan, industrial and alpine pasture

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least 45 days

**Production period:** throughout the year

**Fats:** 32% F-Dm

**Weight:** 6-8 kg

**Dimensions:** 30-40 cm diameter, h. 7-9 cm

**Producers:** dairies belonging to the Bra production and protection

Consortium