

# Sola di latte di bufala (water buffalo milk)



## Source

- Lombardia

## Type of milk

- Buffalo

Soft cheese with a rectangular product with buffalo's whole pasteurized milk pasteurized.

The name (as for the classical "Sola" or "Sora" from Piedmont) comes from the typical thin shape, which should recall a shoe sole.

With the diffusion – also in Northern Italy – of water buffalo, along the course of rivers, it has developed in recent years a quality production of milk-based cheeses from these animals .

## Organoleptic characteristics

**Aspect and texture:** Rectangular shape, delicate white rind

**Taste:** delicate and sweet

**Serving suggestions:** White wines, light and dark beer. Red tomato jam. "Ciabatta" Bread.

## Technical characteristics

**Milk:** Buffalo milk pasteurized whole

**Production method:** artisanal

**Paste:** Soft, smooth white milk

**Salting:** in brine

**Ripening:** 20 days minimum

**Production period:** all over the year

**Fats:** 34% Mgss



Allevatore di Formaggi

**Weight:** about 1 kg - 1,5 kg

**Dimensions:** triangular shape, length 20 cm, width 13 cm, height cm 5/6

**Producers:** farmers from Bergamo area

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

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