

Lingotto



Source

- Piemonte

Type of milk

- Goat

A very new product, born as an evolution of the classic Piedmontese goat's robiolo. The production area is that of the lower Piedmont, where the animals are fed exclusively grazing. Depending on the seasoning, a fresh version and a more refined version can be distinguished (in the cellars of Arona, following the Guffanti Protocol).

Organoleptic characteristics

Aspect and texture: soft, more or less compact depending on the seasoning, whitish crust tending to brown with maturing

Taste: delicate and acidulous in the fresh version, more intense and decided in the seasoned ones

Serving suggestions: fruity white wines for the young version, full-bodied reds for seasoned, flowery jellies

Technical characteristics

Milk: goat, whole, raw

Production method: Artisanal

Paste: raw paste

Salting: Dry

Ripening: 20 days minimum

Production period: March-September

Fats: 40% Mgss

Weight: about 0,8 to 1,5 kg



Formaggi per Tradizione

Dimensions: l 25 cm, h 3 to 7 cm

Producers: Farmers from Langhe area