

Erborinato Sancarlone di Capra

Source

- Piemonte

Type of milk

- Goat



A new blue cheese from Novara area that bears the name of the patron saint of the town of Arona: erborinato Sancarlone.

Obtained by processing goat milk, it's a table blue cheese that recalls the great tradition of goat blues.

It has a pleasant, intense flavor, sapid but not spicy.

Organoleptic characteristics

Aspect and texture: compact paste, lightly dry, tending to soft

Taste: typical of goat milk, sapid, not spicy

Serving suggestions: full bodied, aged, red wines, sweet and liqueur wines. Hot Italian fruit chutney, red onion preserve. Rye bread and polenta

Technical characteristics

Milk: goat milk

Production method: artisanal

Paste: uncooked

Salting: dry

Ripening: minimum 90 days



Allevatore di Formaggi

Production period: seasonal

Fats: 22%

Weight: about 3,5 / 4 kg

Dimensions: h. 10-12 cm, d. 25-30 cm

Producers: Farmer from Novara area

Whole cheese code: 1007354

Cutted cheese code: 1007356