Allevatore di Formaggi

“Al Rubiolon” (goat’s raw milk)

Source

- Piemonte

Type of milk

- Goat

Product of recent creation, born as an evolution of the classic Piedmontese goat robiolas. The production area is that of lower Piedmont, where the animals are fed exclusively on pasture.

The name takes up the typical Piedmontese dialectal style.

Organoleptic characteristics

Aspect and texture: Paste with a soft structure, more or less compact depending on the seasoning, whitish rind tending to brown with seasoning
Taste: delicate and acid in the fresh version, more intense and decisive in the seasoned ones
Serving suggestions: fruity or light red white wines. Orange marmalade, pumpkin jam and ginger. Bread with walnuts or grapes.

Technical characteristics

Milk: goat's cheese, whole, raw
Production method: artisanal
Paste: cooked, pressed
Salting: dry
Ripening: 30 days minimum
Production period: all over the year
Fats: 48% Mgss

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Weight: about 4 kg
Producers: Farmer from Alta val Bormida / Piedmont
Whole cheese code: 0911617

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