

Montebore



Source

- Piemonte

Type of milk

- Cow
- Sheep

Montebore is a niche and refined cheese born in the province of Alessandria, it is a raw milk product for 70% cow and sheep milk for the remaining 30%.

Organoleptic characteristics

Aspect and texture: The appearance is very particular, with a white tower shape, it is said that it was inspired by the shape of the Roman castles.

The surface is smooth and wet when fresh, it becomes more wrinkled in seasoning.

Taste: Delicate flavor, increasingly pronounced during the seasoning

Serving suggestions: Montebore is combined with many dishes such as farinata, caramelized figs, orange and honey jams. The wine that best accompanies it must be young with hints of balsamic herbs.

Technical characteristics

Milk: Raw cow and sheep Milk

Production method: crafts

Paste: semi soft



Allevatore di Formaggi

Salting: dry salting

Ripening: 30 days / 4 months

Production period: In winter

Fats: 29 g/ 100g

Weight: 500 gr / 1 kg

Dimensions: 15 cm diameter 6 cm height

Producers: Farm in Alessandria

Whole cheese code: 1031265