

Erborinato Sancarlone di Pecora

A variant of the new Blu from Novara that bears the name of the patron saint of the city of Arona:

the blue cheese Sancarlone di Pecora cheese obtained from the processing of sheep's milk from the province of Novara.

It is a blue-veined table cheese that recalls the great tradition of the Piedmontese blues. It has an intense and slightly spicy taste, characteristic of blue-veined cheeses

Source

- Piemonte

Type of milk

- Sheep

Organoleptic characteristics

Aspect and texture:

firm, compact, slightly dry blueish dough, tending to soft

Taste:

Typical of sheep's milk, slightly spicy

Serving suggestions:

Full-bodied and aged red wines, sweet and fortified wines. Spicy fruit mustard, fig jam. Fresh fruit (William pears). Rye bread, polenta

Technical characteristics

Milk: Sheep milk

Production method: artisan

Paste: raw

Salting: Dry

Ripening: 90 days

Production period: seasonal

Fats: 25% stq

Weight: 3.8 kg

Dimensions: bit 10-12 cm diameter 25-30 cm

Producers: Piedmont's Cheesemaker

Whole cheese code: 1007366

Cutted cheese code: 1007367