

Bra DOP Duro



Description

Bra DOP owes its name to the city of Bra, historically the main market for this cheese, originally from the Cuneo mountains and now produced throughout the province of Cuneo. This popular Piedmontese cheese, both soft and hard, has been awarded the Protected Designation of Origin (PDO), a development of the previous DOC designation recognized in 1982.

Focusing on Bra DOP Duro, it is a cheese suited to maturation, which best expresses its character with longer maturation, which can extend well beyond a year, developing a notable aromatic complexity.

Its recipe is based on cow's milk, enriched with small but distinctive additions of sheep's and/or goat's milk. This expert blend gives the cheese a bold and distinctive flavor.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard straw-yellow paste, with very fine eyes

Taste

Intense, spicy, dry, with notes of sheep's and goat's milk

Pairings

Full-bodied, aged red wines. Chestnut honey, spicy fruit mustard. Rye bread.

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk, raw or pasteurized, skimmed milk
- **Processing:** artisanal and industrial, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum six months
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** 6-8 kg
- **Diametro:** diameter 30-40 cm, h. 7-9
- **Producers:** dairies belonging to the Bra Production and Protection Consortium
- **Whole Cheese Code:** 770BD01
- **Cuttet Cheese Code:** 770BD04