Bra DOP Tenero



Description

Bra DOP, named after the town of Bra—once a crucial hub for the marketing of this cheese, originally from the Cuneo mountains—is now produced throughout the province of Cuneo. Recognized as a Protected Designation of Origin (DOP), an evolution of the previous DOC designation from 1982, it comes in the popular Tenero and Duro versions.

The **Bra DOP Tenero** version is distinguished by its softer texture and shorter maturation period, generally at least 45 days. Its market success is a relatively recent innovation, developed to satisfy the growing consumer preference for fresher, more delicately flavored cheeses, compared to traditionally more mature versions.

Typical of the dairy tradition of this area, **Bra DOP Tenero** also requires the use of mixed milk: a base of cow's milk to which small quantities of sheep's and/or goat's milk may be added, which contribute to its characteristic aromatic profile. [guffanti_pdf_button]

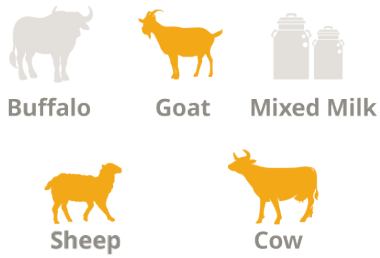
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, elastic, straw-yellow paste with medium holes

Taste

Intense, fresh, with notes of sheep’s and goat’s milk

Pairings

Red wines, dark beers. Grape jam, green tomato jam. Whole wheat 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, dry pressed
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **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:** 770BM01
- **Cutted Cheese Code:** 770BM02