



Allevatore di Formaggi

Robiola Tre latti



Description

The tradition of using a blend of three animals' milk (cow, sheep, and goat) is widespread in Piedmont, resulting in robiola cheeses with a more delicate flavor than those made from pure goat's milk. Also available in "Mini" and "Cuore" versions. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white, soft paste with a straw-grey bloomy rind

Taste

with light sheep and goat notes, slightly acidic

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Tipologia di Latte:** Cow, Goat, Sheep
- **Milk:** cow's, sheep's, and goat's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** About 15 days
- **Production:** all year round, with greater concentration in the spring and summer months
- **Fat:** 40% Mgss
- **Weight:** 350 approx, kg 0
- **Dimensions:** diameter 10-15 cm, 4-5 cm high
- **Producers:** small breeders and cheesemakers from the Cuneo area
- **Whole Cheese Code:** 0909503