



Allevatore di Formaggi

Roccaverano DOP



Description

Until 2023, in the area surrounding the Piedmontese municipality of Roccaverano, in the Langhe region, a dairy-produced robiola made from a blend of goat's milk (minimum 50%), sheep's milk, and cow's milk was also produced. This was the only version available during the winter months, when goats almost cease producing milk. This version was accepted by the regulations and accompanied the more traditional 100% goat's milk version, although both held the DOP designation. Since 2023, the DOP designation has been permitted only for the "Roccaverano DOP" (100% goat's milk). It can also be consumed fresh, but its flavor is enhanced by aging, which can exceed a month. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Piedmont

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

ivory-coloured paste, soft but quite firm, crust tending towards reddish with ageing

Taste

slightly acidic in fresh specimens, intense in seasoned specimens

Pairings

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

Technical specifications

- **Milk:** goat cheese, raw
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 3 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 200-300 g
- **Dimensions:** variables
- **Producers:** small breeders and cheesemakers from the typical production area
- **Whole Cheese Code:** 0911542