Robiola di pura capra



Description

A fresh, high-quality product from an area dedicated to goat farming and the production of this type of cheese, in central-southern Piedmont up to the Ligurian border. Excellent for fresh cheese preparations.

[guffanti_pdf_button] WATCH THE VIDEO

Characteristics

Characteristics

Region



Milk Origin



Appearance

white, fresh paste, dripping with whey

Taste

acidulous, with light irvine notes

Pairings

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

Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** goat cheese, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** absent
- **Production:** from February-March to October
- **Fat:** 45% Mgss
- **Weight:** Approx 330 gr
- **Dimensions:** variables
- **Producers:** dairies in the Langhe (upper Piedmont)
- **Whole Cheese Code:** 0911520
- **Cutted Cheese Code:** n/a