



Allevatore di Formaggi

Robiola di pecora



Description

A splendid reinterpretation of the classic Piedmontese robiola made with rennet-coagulated milk from free-range sheep. It's one of the sheep's milk variants of the great Northern Italian robiola tradition.

Available in a soft and delicate version and also in a more mature version.

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Characteristics

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Region



Piedmont

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white, soft paste with a straw-grey bloomy rind

Taste

presence of light sweet 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

- **Milk:** sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** February-October
- **Fat:** 40% Mgss
- **Weight:** 200-300 g
- **Dimensions:** diameter 10-15 cm, h 4-5
- **Producers:** Cheesemaker and breeder from the Langhe
- **Whole Cheese Code:** 1113343 (soft) - 2300004 (seasoned)