Lingotto di capra a latte crudo



Description

A product characterized by great craftsmanship, born as an evolution of the classic Piedmontese goat's milk robiola. The production area is lower Piedmont, where the animals are fed exclusively on pasture. Depending on the aging process, there is a fresh version and a more refined version (made in the cellars of Arona, following the Guffanti Protocol).
[guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

soft, more or less compact depending on the seasoning, whitish rind tending towards brown with seasoning

Taste

delicate and acidulous in the fresh version, more intense and decisive in the aged ones

Pairings

fruity white wines for the young version, full-bodied reds for the aged ones, flower jellies

Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** March-September
- **Fat:** 40% Mgss
- **Weight:** 1-2 kg
- **Dimensions:** length 25 cm, h 3-7
- **Producers:** Breeder and cheesemaker from the upper Bormida Valley
- **Whole Cheese Code:** 0911612 (fresh) - 0911613 (aged)
- **Cutted Cheese Code:** n/a