Furmaggetta fresca (tre latti)



Description

This is a small robiola produced in the dairies of the Langhe, characterized by a short aging period and a blooming rind. It's edible with the cheese because it's made with noble yeasts. Its uniqueness comes from the use of a blend of cow's, sheep's, and goat's milk (three types of milk). Mixed milk production is typical in the spring and summer months, when goats and sheep enter their milk-producing season. [guffanti_pdf_button]

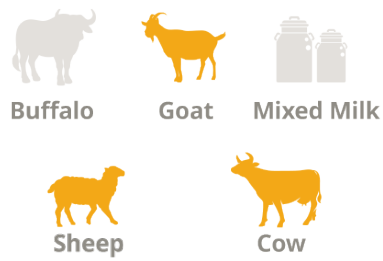
Characteristics

Characteristics

Region



Milk Origin



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:** MGSS 43%
- **Weight:** 350 approx, kg 0
- **Dimensions:** diameter cm 10, cm 5 high
- **Producers:** dairies in central Piedmont
- **Whole Cheese Code:** 0911531
- **Cutted Cheese Code:** n/a