Erborinato Sancarlone caffè in crosta



Description

Sancarlone Erborinato Caffè in Crosta is a variant of the Novara Blue cheese. It takes its name from the patron saint of the city of Arona, San Carlo Borromeo.
It is made from cow's milk from the province of Novara, which undergoes a marbling process. The result is a blue cheese that harks back to the great tradition of Piedmontese blue cheeses. After salting and a suitable period of draining, at Luigi Guffanti, the cheese is processed in coffee and left to mature for at least another 90 days after arriving in the cellars in Arona. It has an intense and slightly spicy flavor, characteristic of blue cheeses, combined with the unmistakable aroma of coffee. [guffanti_pdf_button]

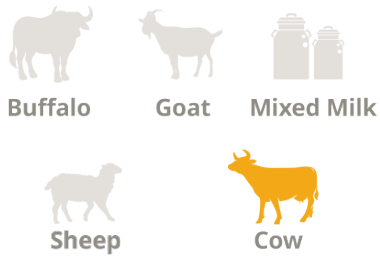
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, straw-yellow paste with moderately diffuse blue veining in the spaces naturally present within the paste. Light streaks of coffee under the crust, due to infiltrations from the surface coating.

Taste

Strong, intense, with light notes of stable and marked notes of penicillium

Pairings

Full-bodied, aged red wines or sweet, fortified wines. Spicy fruit mustard, red onion jam. Rye bread, polenta. Grappa. JUSTIFIED.

Technical specifications

- **Milk:** cow's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 120 days
- **Production:** all year round
- **Fat:** 47% Mgss
- **Dimensions:** 10-12 cm high, 25-30 cm width
- **Producers:** Cheesemaker from the province of Novara
- **Whole Cheese Code:** 1007359
- **Cutted Cheese Code:** 1007360