Erborinato Sancarlone di Capra



Description

Another variation of the classic Novarese Blue cheese, named after the patron saint of the city of Arona: San Carlo. **Erborinato Sancarlone di Capra** is made from goat's milk collected in the province of Novara and harks back to the great tradition of blue cheeses, adding goaty notes that complement the typical mushroom notes resulting from the marbling and subsequent aging process.

It has a pleasant, intense, savory, but not spicy flavor. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

Firm and compact blue-veined paste, slightly dry, tending towards soft

Taste

Ircino, savoury but not spicy.

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Spicy fruit mustard, fig jam. Fresh fruit (such as Williams pears). Rye bread, polenta.

Technical specifications

- **Milk:** goat cheese
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, pressed, raw
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** seasonal
- **Fat:** 22 % stq
- **Dimensions:** 10-12 cm high, 25-30 cm width
- **Producers:** Casaro della provincia di Novara
- **Whole Cheese Code:** 1007354
- **Cutted Cheese Code:** 1007356