



Allevatore di Formaggi

Sola



Description

In Piedmontese dialect, "Sola" means "shoe sole," to which this square, low-sided cheese was jokingly compared, especially after a long aging period. It is well-known in the upper Tanaro Valley, bordering Liguria, although Sola is also produced throughout the Cuneo area and in some areas of Turin and Alessandria. Note the "brand" of the rind, consisting of a squeeze mark on one side of the wheel. This medium-sized cheese is made with whole cow's milk.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

pasta avorio o paglierina compatta, elastica, con piccola o media occhiatura

Taste

intense, with notes of sheep's and goat's milk: it "tingles" in the mouth when it is aged for a long time

Pairings

Red wines, dark beers. Grape and green tomato jam. Whole wheat bread.

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk, raw or pasteurized, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 3-4 kg
- **Diametro:** base 15-20x15-20 cm, h. 6-7
- **Producers:** dairies in the province of Cuneo and surrounding areas
- **Whole Cheese Code:** 770NS02
- **Cuttet Cheese Code:** 770NS05