



Allevatore di Formaggi

## Sola di capra



### Description

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A further reinterpretation of the traditional Piedmontese "Sola." Following the cow's milk and sheep's milk versions, a goat's milk version is now available.

The classic rectangular shape is maintained, with a crust of various colours.

[guffanti\_pdf\_button]

### Characteristics

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### Region



### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

Rectangular shape, light grey mouldy crust

## Taste

decided with Irvine notes

## Pairings

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

## Technical specifications

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- **Milk:** pasteurized goat's
- **Processing:** artisanal
- **Cheese Paste:** compact and light in color
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 1 kg
- **Diametro:** Height 5/6 cm, length 30 cm, width approximately 15 cm
- **Producers:** Cheesemakers from the province of Cuneo
- **Whole Cheese Code:** 1017122
- **Cuttet Cheese Code:** 1017131