Sola di capra



Description

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.
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Characteristics

Characteristics

Region



Milk Origin



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

- **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
- **Cutted Cheese Code:** 1017131