



Allevatore di Formaggi

Sola di bufala



Description

A soft, rectangular cheese made from pasteurized whole buffalo milk.

A classic Piedmontese "Sola" (or "Sora"), it owes its name to its characteristic flattened shape, similar to that of a shoe sole.

With the spread of buffalo herds along the rivers in Northern Italy, a high-quality cheese production based on buffalo milk has developed in recent years. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Rectangular shape, delicate white bloomy rind

Taste

delicate and sweet

Pairings

White wines, light and dark beer. Red tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** pasteurized whole buffalo
- **Processing:** artisanal
- **Cheese Paste:** homogeneous milky white color, soft
- **Salting:** brine
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 34% Mgss
- **Weight:** 5 kg
- **Diametro:** triangular shape, length 20 cm, width 13 cm, 5/6 cm high
- **Producers:** cheesemakers from Bergamo
- **Whole Cheese Code:** 0907552