



Allevatore di Formaggi

Sola di pecora



Description

"Sora" or "Sola" in Piedmontese dialect means "shoe sole," to which this square, low-sided cheese was jokingly compared, especially after a long maturation period. This version, originating in the Cuneo area, differs from the classic cow's milk Sola by using sheep's milk. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact texture, natural crust rich in noble red molds

Taste

Delicate when aged for less than 30 days. Strong flavor when aged for more than 60 days.

Pairings

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

Technical specifications

- **Milk:** pasteurized whole milk, sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** compact
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** From 1 to 2 kg approx
- **Diametro:** h 5, 5 cm, l 24 cm x 12 cm
- **Producers:** cheesemakers from the province of Cuneo
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a