



Allevatore di Formaggi

Robiola Nostrana



Description

This is a very popular and widespread cheese in Northern Italy, produced in two versions (this is the more mature of the two). Robiola Nostrana has its own personality due to the quality of its milk, from cattle fed on meadow hay, which, after careful aging, gives it a creamy consistency. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Pale straw-yellow, very soft paste. Edible white bloomy rind.

Taste

sweet, milky, with the flavour of the noble yeasts of the crust

Pairings

Fruity white wines, light beers. Fresh fruit, rosetta bread.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** industrial
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** 30 days
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 135 gr approx
- **Diametro:** 10x5 cm base, 3-4 cm h
- **Producers:** dairies in the provinces of Brescia and Cremona
- **Whole Cheese Code:** 0909494