



Allevatore di Formaggi

Robiola Oro



Description

This cheese is widely distributed geographically and is produced in two versions (this is the less mature of the two), but despite this, Robiola Oro has its own personality due to the quality of the milk used, from cattle fed on meadow hay, and the attention paid to its maturation. [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:** 2-0, 3 kg
- **Diametro:** 15x15 cm base, 2-3 cm h
- **Producers:** dairies in the provinces of Brescia and Cremona
- **Whole Cheese Code:** 0909498