Robiola di capra in foglia (ciliegio / castagno / verza)



Description

Brief aging in leaves (for cherry, chestnut, or cabbage varieties) is a practice common in the Piedmont countryside for fresh or semi-fresh goat cheeses. This process "macerates" and allows the cheese to mature more rapidly. It gives the "coated" cheese bold flavors and textures, sometimes even slightly spicy. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

white, soft, rather melting paste

Taste

intensely hirsine, slightly acidic

Pairings

Fruity white wines, light beers. Orange marmalade, chili pepper jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Milk:** goat cheese, raw or pasteurized, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** from February-March to October
- **Fat:** 40% Mgss
- **Weight:** 180-250 gr
- **Dimensions:** diameter 7 cm, height 3 cm (180 gr.), diameter 10 cm, height 3 cm (250 gr.)
- **Producers:** small breeders and cheesemakers from the Cuneo area
- **Whole Cheese Code:** 0909499 (250 gr.) – 0909454 (180 gr.)