Robiola due latti

Description

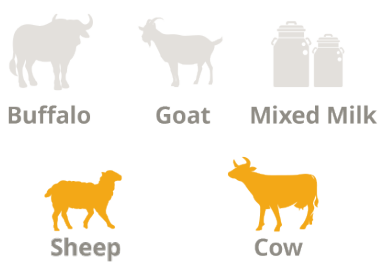
It's part of the robiola family produced in the dairies of the Langhe. They share a short aging period and a blooming rind, which is edible with the cheese because it's derived from the action of noble yeasts. Mixed-milk production is typical in the spring and summer months, when the sheep enter their milk-producing season. [guffanti_pdf_button]

Characteristics

Characteristics

Region

Milk Origin



Appearance

soft ivory-coloured pasta, sometimes melting, with a bloomy crust

Taste

sweet, milky, with persistent notes due to the yeasts in the crust, notes of sheep’s milk emerge

Pairings

Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit. Walnut or raisin bread.

Technical specifications

- **Milk:** pasteurized milk, sheep's and cow's milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 100-300 g
- **Dimensions:** dimensions 10 x 10 cm, height 2 / 3 cm
- **Producers:** caseifici della zona delle Langhe
- **Whole Cheese Code:** 0909493
- **Cutted Cheese Code:** n/a