Robiola mucca-capra 100% latte italiano



Description

A new interpretation of the classic Robiola a Due Latti (Two Milk Robiola): goat's milk replaces sheep's milk, making the product even more appealing and flavorful while maintaining its characteristic softness.
The milk used in production is 100% certified Italian. [guffanti_pdf_button]

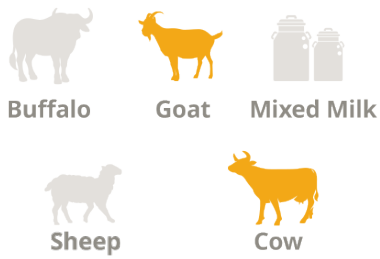
Characteristics

Characteristics

Region



Milk Origin



Appearance

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

Taste

sweet, milky, with a slightly goaty hint and the noble yeasts of the crust

Pairings

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

Technical specifications

- **Milk:** cow's milk, pasteurized whole goat's
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** 15 / 20 days
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 0,2 - 0,, 3 kg
- **Diametro:** 15x15 cm base, 2-3 cm h
- **Producers:** dairies in the provinces of Brescia and Cremona
- **Whole Cheese Code:** 0909492