Robiola alle ortiche



Description

This is a small robiola produced in the dairies of the Langhe, characterized by a bloomy rind. The rind is edible along with the cheese, as it is produced by noble yeasts. Its distinctive feature is the combined use of cow's, sheep's, and goat's milk (three milks). In particular, the production of mixed milk is typical in the spring and summer months, when goats and sheep enter their milk-producing season.

A goat's milk-only version is also available. The herb-infused cheese gives it an aromatic flavor, with hints of the herbs used.
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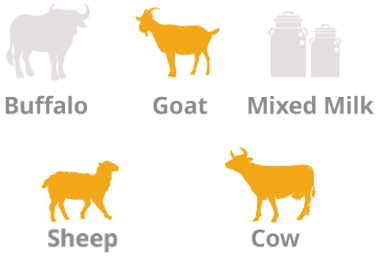
Characteristics

Characteristics

Region



Milk Origin



Appearance

white, soft paste

Taste

with light sheep and goat notes, slightly acidic

Pairings

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

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** About 15 days
- **Production:** all year round, with greater concentration in the spring and summer months
- **Fat:** MGSS 43%
- **Weight:** 350 kg approx
- **Diametro:** diameter cm 10, cm 5 high
- **Producers:** dairies in central Piedmont
- **Whole Cheese Code:** 0909501 (mixed milk) – 0909502 (goat)