Robiola di capra crosta fiorita



Description

A classic Lombardy acid-curdled robiola, produced with milk from free-range Chamois goats. It is one of the goat's milk variants of the great Northern Italian robiola tradition. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

soft and homogeneous dough

Taste

sweet, slightly aromatic taste

Pairings

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

Technical specifications

- **Milk:** pasteurized goat's, penicilium candidum
- **Processing:** artisanal
- **Cheese Paste:** raw, soft
- **Salting:** dry
- **Seasoning:** over 15 days
- **Production:** all year round
- **Fat:** 03% Mgss, 29% Mgss
- **Weight:** Approx 500 gr
- **Diametro:** cylindrical, 10 cm diameter, 5 cm high
- **Producers:** cheesemakers from the Bergamo valleys
- **Whole Cheese Code:** 0918020
- **Cutted Cheese Code:** n/a