



Allevatore di Formaggi

Montebore



Description

Montebore is a distinctive artisanal cheese, a true gastronomic jewel from the province of Alessandria. Its uniqueness lies in its complex composition: it is produced using raw milk, the result of a skilful blend of 70% cow's milk and 30% sheep's milk. This carefully balanced combination gives Montebore a refined and unmistakable sensory profile, positioning it as a high-quality niche product. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Its distinctive appearance, with its white tower shape, is said to have been inspired by the Castelli Romani. The surface is smooth and moist when fresh, becoming rougher as it ages.

Taste

Delicate flavour, increasingly marked during maturation

Pairings

Montebore pairs well with a wide variety of dishes, including farinata, caramelized figs, orange marmalade, and honey. The wine that best pairs with it should be young and have hints of balsamic herbs.

Technical specifications

- **Milk:** cow's and sheep's milk, raw
- **Processing:** artisanal
- **Cheese Paste:** semi-soft
- **Salting:** dry
- **Seasoning:** from 30 days to 4 months
- **Production:** winter
- **Fat:** 29% Mgss
- **Weight:** 500 gr/ 1 kg
- **Diametro:** 6cm high, 14cm diameter
- **Producers:** Dairy in the Alessandria area
- **Whole Cheese Code:** 1031265
- **Cuttet Cheese Code:** n/a