Formaggio 1/3 Birra



Description

This Piedmontese cheese from the Biella Prealps is a mature product. Its distinctive feature lies in the addition of Margot, a local craft beer, directly to the curd. The wheels are aged underground on silver fir shelves for 30 to 60 days.
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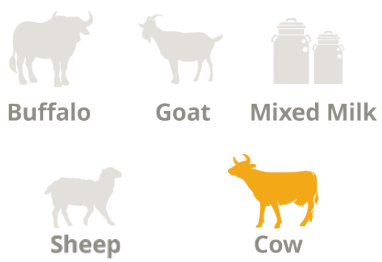
Characteristics

Characteristics

Region



Milk Origin



Appearance

Tender structure with fine, regularly distributed holes. Straw-white color.

Taste

Sweet, pleasant and delicate with hints of beer

Pairings

Light or dark beers

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** tender structure
- **Salting:** dry
- **Seasoning:** 30-60 days
- **Production:** all year round
- **Fat:** 40% Mgs
- **Weight:** Approx 500 gr.
- **Diametro:** diameter 18 cm, height 6 cm
- **Producers:** small breeder-cheesemakers of Piedmont
- **Whole Cheese Code:** 3000033