Formaggio Barberosso



Description

Barberosso cheese is a Piedmontese cheese made from cow's milk and aged, originally from the Biella Prealps.

It is enriched by the addition of Barbera d'Asti DOCG, a classic Piedmont wine. [guffanti_pdf_button]

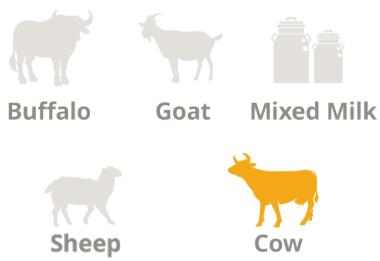
Characteristics

Characteristics

Region



Milk Origin



Appearance

Tender texture with fine, evenly distributed eyes. Reddish-brown in color.

Taste

Aromatic with a hint of wine whose acidity contrasts with the fat of the cheese.

Pairings

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

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 breeders and cheesemakers of Piedmont
- **Whole Cheese Code:** 3000036