



Allevatore di Formaggi

Formaggio delle Langhe Trifulìn



Description

It is said that, in ancient times, the aroma of truffles permeated the soil, thus transferring to the cheeses aged in cellars dug near the Piedmontese woods.

However, Langhe Trifulin cheese, at least in the version flavored with the precious black tuber, is a product of more recent origin.

Its creation is part of the growing craze for truffles in all their forms. [\[guffanti_pdf_button\]](#)

Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Straw-yellow, compact, grainy paste, with small pieces of black truffle inside

Taste

Delicate, with hints of boiled chestnut, goat's cheese notes and the aroma of black truffle

Pairings

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

Technical specifications

- **Milk:** cow's and goat's milk, raw or pasteurized, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** July-November
- **Fat:** 35% Mgss
- **Weight:** Approx 500 gr.
- **Diametro:** diameter 8-10 cm, h 7-8
- **Producers:** dairies in the Langhe area
- **Whole Cheese Code:** 5900020