



Allevatore di Formaggi

Erborinato Sancarlone



Description

Novara blue named after the patron saint of the city of Arona: **Erborinato Sancarlone** (in honor of San Carlo Borromeo, whose colossal statue protects the town of Arona, where Luigi Guffanti is based, from the hill of the same name).

This cheese is made from cow's milk from the province of Novara, combining two different processes (evening milk with milk from the following morning) and is blue-veined using the traditional process of inoculating the paste with *Penicillium roqueforti* and then aged in the cellar.

It has an intense and slightly spicy flavour, characteristic of blue cheeses. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, straw-yellow paste with moderately diffused blue veining in the spaces naturally present within the paste.

Taste

Strong, intense, with light notes of stable and marked notes of penicillium

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Spicy fruit mustard, red onion jam. Rye bread or polenta.

Technical specifications

- **Milk:** cow's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 47% Mgss
- **Weight:** 3 - 3, 5 kg
- **Diametro:** 10-12 cm high, 25-30 cm width
- **Producers:** Casaro della provincia di Novara
- **Whole Cheese Code:** 1007332
- **Cuttet Cheese Code:** 1007333