Erborinato Sancarlone al Tartufo



Description

Sancarlone Blue Cheese in a new version. This cheese features a manual injection of 100% black truffle (Tuber aestivum Vitt). It boasts a bold and spicy yet refined flavor, making it ideal for tasting. The production process is entirely artisanal, without the addition of starter cultures. [guffanti_pdf_button] **WATCH THE VIDEO**

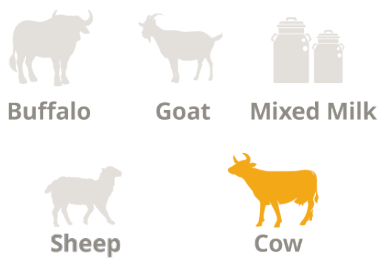
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, straw-coloured paste with moderately diffused bluish veining and marked infiltrations of black truffle.

Taste

Intense, slightly spicy flavour with classic truffle notes

Pairings

Full-bodied, aged red wines, spicy fruit mustard, red onion jam accompanied by rye bread

Technical specifications

- **Milk:** whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 47% Mgss
- **Weight:** 3.5 kg
- **Diametro:** 10-12 cm high, width 25-30 cm
- **Producers:** Casaro della provincia di Novara
- **Whole Cheese Code:** 1007372
- **Cutted Cheese Code:** 1007373