



Allevatore di Formaggi

Erborinato Sancarlone allo zafferano



Description

A variation of the classic Novarese Blue that pays homage to the patron saint of Arona, San Carlo.

Sancarlone Erborinato is produced with cow's milk from the province of Novara and in this version saffron is added directly to the curd. This precious spice gives sweet notes to a cheese with a strong character and a persistent flavour.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Blue and compact paste, yellow colored paste

Taste

The sweetness of the milk with notes of saffron is added to the finish by a penicillin note.

Pairings

Brown bread, grape mustard, dried fruit. Passito di Erbaluce di Caluso, full-bodied red wines.

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 47%
- **Weight:** 3 - 3.5 kg
- **Diametro:** 10-12 cm high, 25-30 cm width
- **Producers:** cheesemaker from the province of Novara
- **Whole Cheese Code:** 1007355
- **Cutted Cheese Code:** 1007357