



Allevatore di Formaggi

Erborinato di capra



Description

A goat's milk interpretation of the classic blue-veined cow's milk cheese.

Its small size optimizes its blue veining, obtained by inoculating it with *Penicillium roqueforti*.

Goat's milk imparts an intense flavor that harmonizes perfectly with the bold aromas of penicillium. The maturation process maximizes the goaty and vegetal notes already naturally present in the fresher versions. [guffanti_pdf_button]

Characteristics

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Region



Piedmont

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact ivory paste, with moderately diffuse bluish veining

Taste

Strong, intense, with goaty notes and marked notes of penicillium

Pairings

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

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** March-October
- **Fat:** 40% Mgss
- **Weight:** 2-3 kg
- **Diametro:** diameter 20 cm, h. 15
- **Producers:** cheesemakers from the Cuneo area
- **Whole Cheese Code:** 98GER14
- **Cutted Cheese Code:** 98GER15