



Allevatore di Formaggi

Robiola Ovaccina



Description

A new addition to the Guffanti robiola range: Robiola Ovaccina (cow's milk and sheep's milk), with a round shape. It's a cheese characterized by short aging and a bloomy rind, edible with the cheese as it's derived from the action of noble yeasts. Mixed milk production is typical of spring and summer months, when sheep enter their milk production period.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

round shape, creamy ivory paste, with bloomy rind

Taste

sweet, milky, with persistent notes due to the yeasts in the crust, notes of sheep's milk emerge

Pairings

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

Technical specifications

- **Milk:** cow's milk (75%) - sheep's milk (25%), pasteurized milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 250 g
- **Dimensions:** diameter 10 cm, height 4.5 cm
- **Producers:** Cheesemakers from Langhe Area
- **Whole Cheese Code:** 0909555
- **Cutted Cheese Code:** n/a