

Sola



Source

- Piemonte

Type of milk

- Cow

‘Sola’ in Piedmont dialect means ‘shoe sole’ to which this square, squat cheese is jokingly compared, particularly when it has ripened at length. The best known is that produced in the high Tanaro valley on the borders with Liguria, although Sora is produced throughout the Cuneo area and in some parts around Turin and Alessandria. It is related to ‘Raschera’, linked also by the ‘branding’, caused by squeezing the cheeses, evident on the surface of the cheese. However, it can be distinguished by its smaller size and the use of full fat instead of skimmed milk.

Organoleptic characteristics

Aspect and texture: compact, elastic ivory or yellow paste with small or medium holes

Taste: intense with traces of goat and sheep. ‘Stings’ in the mouth when ripened at length

Serving suggestions: Red wines, beer. Grape and green tomato preserve. Wholemeal bread

Technical characteristics

Milk: full fat, raw or pasteurised, cow, sheep and goat’s milk

Production method: artisan and industrial

Paste: cooked, pressed

Salting: dry



Allevatore di Formaggi

Ripening: at least twenty days

Production period: throughout the year

Fats: 45% F-dm

Weight: 3-4 kg

Dimensions: base 15x20 cm diameter, h. 6-7 cm

Producers: dairies in the province of Cuneo and surrounding areas

Whole cheese code: n.d.

Cutted cheese code: n.d.