

# Bra Duro DOP



In the past, the city of Bra was a market where this cheese produced in the Cuneo mountains was sold. Today, it is produced throughout the province. The two versions of Bra cheese were awarded Dop status in 1982. Bra Hard Cheese ripened for the minimum six months is occasionally called 'medium mature' but the ripening period can be extended to a year and more with excellent results. The additional quantities of goat and sheep's milk are proportionally small when compared to the amount of cow's milk, but they still manage to give the cheese a distinctive flavour.

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## Source

- Piemonte

## Type of milk

- Cow
- Goat
- Sheep

## Brands





Allevatore di Formaggi

### **Organoleptic characteristics**

**Aspect and texture:** hard, yellow, pinhole paste

**Taste:** intense, piquant and dry with notes of goat and sheep's milk

**Serving suggestions:** Full bodied, aged, red wines. Chestnut honey, hot Italian fruit mustard. Rye bread.

### **Technical characteristics**

**Milk:** skimmed, raw or pasteurised, cow, goat and sheep's milk

**Production method:** artisan, industrial and alpine pasture

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least six months

**Production period:** throughout the year

**Fats:** 32% F-Dm

**Weight:** 6-8 kg

**Dimensions:** 30-40 cm diameter h. 7-9 cm

**Producers:** dairies belonging to the Bra production and protection Consortium

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.