

Formaggio Barberosso



Source

- Piemonte

Type of milk

-

Cheese from Piedmont (Biella Alps), produced with the addition of a great classic of the Piedmont, Barbera wine.

Organoleptic characteristics

Aspect and texture: tender structure with thin holes evenly distributed. Reddish brown.

Taste: Aromatic with a hint of wine whose acidity counteracts the fat of the cheese.

Serving suggestions: Fruity white wines, lagers. Orange marmalade, pumpkin and ginger jam. Fresh fruits. Bread with nuts or grapes.

Technical characteristics

Milk: cow's milk, pasteurized whole

Production method: artisanal

Paste: soft structure

Salting: dry

Ripening: 30 to 60 days

Production period: all over the year

Fats: 40% Mgss

Weight: about 500 g.

Dimensions: l 18 cm, h 6 cm

Producers: small dairy-cheese-makers of Piedmont

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.