

Robiola nostrana



Source

- Lombardia

Type of milk

- Cow

Robiola Nostrana is a very popular cheese available in two versions (a fresh one and a more aged one). This cheese has its own personality due to the base milk used in the production: the cows are fed with a particular kind of hay which makes the milk (and by consequence the cheese) creamy.

Organoleptic characteristics

Aspect and texture: pulp pale yellow light, very soft. Flowering edible white crust

Taste: sweet, milky flavor of the yeasts of the crust

Serving suggestions: Fruity white wines, lagers. Fresh fruit, bread type "rosette"

Technical characteristics

Milk: cow's, pasteurized whole

Production method: industrial

Paste: uncooked, unpressed

Salting: dry

Ripening: 30 days

Production period: all over the year

Fats: 50% MGSS

Weight: about 135 gr

Dimensions: 10x5 cm base, 3-4 cm h



Allevatore di Formaggi

Producers: dairies in the provinces of Brescia and Cremona

Whole cheese code: n.d.

Cutted cheese code: n.d.