

ROBIOLA DI ROCCAVERANO DOP - FRESH



CODE 30910

COUNTRY OF ORIGIN ** Italy

TYPE OF MILK Raw Goat's milk

WEIGHT 300 g

**** ATTENTION: the origin of the raw material may be different**

The famous Robiola di Roccaverano DOP, in the fresh version

DESCRIPTION	Robiola di Roccaverano DOP produced by Stutz farm in the Langhe area, with the milk produced by the goats of the farm
APPEARANCE	The paste is pure white, there is no peel on the surface and the texture is the typical one a curd while drying
TASTE	The flavour reminds notes of yogurt, lemon zest and green grass; the salt is well dosed and the goat notes are light
MATURING	At least 5 days
PRODUCER	Az. Agr. Stutz - Mombaldone (AT) - Piedmont
OUR SELECTION	The Stutz Farm is a family-run business characterized by love for nature and its products. Visiting their company you can breathe clean air and a spirit of innovation, brought above all by the siblings Jerome and Ramon
CURIOSITY	Stutz is one of the few producers to follow the Slow Food regulations for the production of Robiola di Roccaverano: the cheese becomes a Presidium only during the grazing season (from March-April to October-November) and it is strictly obtained with raw milk from Camosciata goats and Roccaverano goats
SUGGESTIONS	You can use it to prepare an innovative cheesecake