

ROBIOLA OF ROCCAVERANO DOP - REFINED



CODE 30911

COUNTRY OF ORIGIN ** Italy

TYPE OF MILK Raw Goat's milk

WEIGHT 250 g

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

Robiola di Roccaverano DOP refined for 18 days

DESCRIPTION

Robiola di Roccaverano DOP produced by Stutz fam in the Langhe area, with the milk produced by the goats of the farm; refined for about 17/18 days

APPEARANCE

The peel begins to be evident, rough and with pink shades; the paste is slightly compact and pure white in colour

TASTE

To the nose can be found notes of milk, pot herbs and almonds; in the mouth it is gently, slightly sapid and persistent

MATURING

At least 15 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

It can be used with jams, honey and mostard
