

ROBIOLA OF ROCCAVERANO DOP AFFINATA



CODE	30911
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Raw Goat's milk
WEIGHT	250 g

Robiola di Roccaverano DOP refined for 18 days

DESCRIPTION	Robiola di Roccaverano DOP produced by Stutz farm 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 savoury 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 fruit mustard