

ROBIOLA FOGLIE DI FICO - FIG LEAVES



CODE	30912
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Goat's milk
WEIGHT	220 g approx

Robiola made with goat's raw milk and matured in fig leaves

DESCRIPTION	Robiola produced by Stutz farm in the Langhe area, with raw milk obtained by the goats of the farm; matured in fig leaves for at least 3 weeks
APPEARANCE	The rind is quite rough and takes a pale yellow colour with orange shades; the paste is soft but thick; the cheese is wrapped in leaves
TASTE	Sweet, vegetable, with notes of honey and hints of fig milk; to the nose it reminds the scent of a fig tree during the summer
MATURING	At least 30 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	It is said that the pink/orange shades of the peel of the robiola are the reason for the name 'robiola' which derives from the latin word 'rubeus' which means red
SUGGESTIONS	Ideal to enrich a cheese board or to finish a risotto