

ROBIOLA DI LATTE DI BUFALA



CODE	21089
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	150 g approx

Raw buffalo's milk cheese, produced with lactic coagulation

DESCRIPTION	Elegant buffalo robiola cheese produced with raw milk obtained from buffaloes owned by La Maremman and reared in a semi-wild state in the Maremma region
APPEARANCE	It has the typical toad skin rind, due to the use of selected moulds of the 'Geotrichum' type; the colour is pure white and darker moulds may appear with the ageing; the texture has a dual consistency, with a creamy under-rind and a heart that becomes less chalky as it matures
TASTE	Mild and lactic, with the typical acidity of robiola cheeses and light animal notes; the aftertaste is remarkable, with notes of chestnut honey, brewer's yeast and champignon mushrooms; the flavour evolves and becomes more complex as the days of maturation progress
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	This robiola cheese is the result of an exchange and stimulating collaboration with La Marammena: a process of study and adjustment, with tasting tests and an initial trial on the French market (a benchmark for lactic coagulation cheeses). We are very proud of this project
CURIOSITY	Cheese obtained by inoculating raw milk, previously acidified overnight, with Geotricum Candidum, a noble, slightly bloomy mould. The very delicate processing takes place in small cradles and the maturing process continues for about 12-14 days on carts, with the cheese being turned regularly. This process allows the paste to dry and the rind to develop uniformly, giving it a toad skin appearance
SUGGESTIONS	Pairs well with a mineral white wine or a light beer; try it on focaccia bread with mushrooms and chopped hazelnuts