

Roccamerano DOP



Until 2023, in the area around the Piedmontese municipality of Roccamerano, in the Langhe region, a mixed goat's milk (50% minimum)-wine-dairy robiola was also produced, the only one available in the winter months, when the goat almost ceases milk production: a version accepted by the specifications and which went with the more traditional, although both held the PDO, 100% goat's milk version. Since 2023, the PDO has only been allowed for 'Roccamerano DOP' (100% goat's milk). It is also eaten fresh, but its flavour is enhanced by a maturing process that can exceed one month.

Source

- Piemonte

Type of milk

- Goat

Brands



Organoleptic characteristics

Aspect and texture: soft but fairly firm, ivory paste with a rind tending to reddish when ripened

Taste: slightly acidic in the fresh versions, intense in those ripened

Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit, walnut or raisin bread

Technical characteristics

Milk: skimmed, raw, goat, sheep and cow's milk

Production method: artisan

Paste: uncooked, not pressed

Salting: dry



Allevatore di Formaggi

Ripening: at least three days

Production period: throughout the year

Fats: 45% F-Dm

Weight: 200-300 gr

Dimensions: variable

Producers: small herder-dairies in the typical production area

Whole cheese code: n.d.

Cutted cheese code: n.d.