

Bra DOP



In the past, the city of Bra was a market where this cheese produced in the Cuneo mountains was sold. Today, it is produced throughout the province. The two versions of Bra cheese were awarded Doc status in 1982. As occurs with many other cheeses, this version is younger than the traditional, longer ripened cheese and is a relatively recent innovation created in response to the increased demand for fresh cheeses.

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Organoleptic characteristics

Aspect and texture: compact, elastic, yellow paste with average holes

Taste: intense and fresh with traces of sheep and goat milk

Serving suggestions: Red wines, lagers. Grape jam, green tomato conserve. Wholemeal bread

Technical characteristics

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

Source

- Piemonte

Type of milk

- Cow
- Goat
- Sheep

Brands





Allevatore di Formaggi

Production method: artisan, industrial and alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least 45 days

Production period: throughout the year

Fats: 32% F-Dm

Weight: 6-8 kg

Dimensions: 30-40 cm diameter, h. 7-9 cm

Producers: dairies belonging to the Bra production and protection

Consortium

Whole cheese code: n.d.

Cutted cheese code: n.d.