

Bra Duro 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 Dop status in 1982. Bra Hard Cheese ripened for the minimum six months is occasionally called 'medium mature' but the ripening period can be extended to a year and more with excellent results. The additional quantities of goat and sheep's milk are proportionally small when compared to the amount of cow's milk, but they still manage to give the cheese a distinctive flavour.

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Source

- Piemonte

Type of milk

- Cow
- Goat
- Sheep

Brands





Allevatore di Formaggi

Organoleptic characteristics

Aspect and texture: hard, yellow, pinhole paste

Taste: intense, piquant and dry with notes of goat and sheep's milk

Serving suggestions: Full bodied, aged, red wines. Chestnut honey, hot Italian fruit mustard. Rye bread.

Technical characteristics

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

Production method: artisan, industrial and alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least six months

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.