

Erborinato di Pecora delle Alpi Cozie



Source

- Piemonte

Type of milk

- Sheep

A sheep's milk 'toma' cheese traditionally produced in the Cuneo valleys. Its intense blue veining gives it distinctive character and flavour.

Organoleptic characteristics

Aspect and texture: compact yellow paste with widespread blue marbling

Taste: strong and intense with traces of sheep and penicillin

Serving suggestions: Full bodied, aged, red wines, sweet and liqueur wines. Hot Italian fruit chutney, red onion preserve. Rye bread.

Technical characteristics

Milk: full fat, raw, sheep's cheese

Production method: artisan

Paste: uncooked, not pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 4-5 kg

Dimensions: 20 cm diameter, h. 15 cm

Producers: dairies in the Cozie Alps

Whole cheese code: n.d.

Cutted cheese code: n.d.