

Sola di Pecora (sheep milk)



Source

- Piemonte

Type of milk

- Sheep

“Sora” or “Sola” in Piedmontese dialect is the sole of a shoe, to which this squared cheese was jokingly compared, especially after a long ageing. This version, coming from Cuneo, it is different from the classic cow’s milk Sola, as in this production it is used sheep’s milk.

Organoleptic characteristics

Aspect and texture: Compact texture, natural rind full of noble rot red

Taste: Delicate for ages less than 30 days. Strong taste for seasoning over 60 days.

Serving suggestions: Red wines, stouts. Grape jam and green tomato. wholemeal bread

Technical characteristics

Milk: sheep, pasteurized whole

Production method: artisanal

Paste: compact paste

Salting: dry

Ripening: 90 days minimum

Production period: all over the year

Fats: 32% MGSS

Weight: 1 kg to 2 kg

Dimensions: h 5,5 cm, l 24 cm x 12 cm

Producers: farmers from Cuneo area (Piedmont)



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.