

# Erborinato Sancarlone



## Source

- Piemonte

## Type of milk

- Cow

A new Blue cheese from Novara area that bears the name of the patron saint of the town of Arona: the Sancarlone Blue.

Cheese is obtained by processing cow's milk from the province of Novara. It 'a blue cheese table that recalls the great tradition of Piedmont blues.

It has an intense flavor and slightly spicy, distinctive blue cheeses.

## Organoleptic characteristics

**Aspect and texture:** yellow an compact paste, with bluish marbling moderately widespread

**Taste:** strong, intense, with light notes of the barn and marked penicillum

**Serving suggestions:** Full-bodied red wines and aged, sweet wines spicy fruit chutney, red onion jam. Rye bread, polenta

## Technical characteristics

**Milk:** cow's milk, whole

**Production method:** artisanal

**Paste:** uncooked, unpressed

**Salting:** dry

**Ripening:** 90 days minimum

**Production period:** all over the year



Allevatore di Formaggi

**Fats:** 47% Mgss

**Weight:** about 3 - 3,5 kg

**Dimensions:** h 10-12 cm, d. 25-30 cm

**Producers:** Farmer from Novara area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.