

Sola di capra



Source

- Piemonte

Type of milk

- Goat

A new version of the traditional Piemontese Sola. After the product made with cow milk and the one made with sheep milk it is also offered the product made with goat's milk.

It is maintained the classic rectangular shape, with a crust of various colors.

Organoleptic characteristics

Aspect and texture: Rectangular light gray moldy rind

Taste: tasteful, compact paste

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

Technical characteristics

Milk: goat milk, pasteurized

Production method: artisanal

Paste: Compact and light-colored

Salting: dry

Ripening: 60 days minimum

Production period: all over the year

Fats: 35% Mgss

Weight: 1 kg - 1,250 kg about

Dimensions: Height cm 5/6, length 30 cm, width 15 cm approximately



Allevatore di Formaggi

Producers: Farmers from Cuneo area

Whole cheese code: n.d.

Cutted cheese code: n.d.