

Erborinato Sancarlone allo zafferano



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: Erborinato Sancarlone.

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 taste characterized by the presece of saffron.

Organoleptic characteristics

Aspect and texture: yellow an compact paste

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

Serving suggestions: passito di Erbaluce di Caluso

Technical characteristics

Milk: pasteurized cow's milk

Production method: artisanal

Paste: Uncooked, unpressed

Salting: dry

Ripening: minimum 90 days

Production period: all over the year

Fats: 47% Mgss

Weight: 3 - 3.5 kg



Allevatore di Formaggi

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

Producers: Farmer from Novara area

Whole cheese code: 1007355

Cutted cheese code: 1007357