

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's a blue cheese table that recalls the great tradition of Piedmont blues.

It has an intense taste characterized by the presence of saffron.

Organoleptic characteristics

Aspect and texture: yellow and compact paste

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

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