

Erborinato Sancarlone caffè in crosta



Source

- Piemonte

Type of milk

- Cow

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

It is cured in our caves for minimum 90 days after the process of coffee powder covering.

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 flavor and slightly spicy, distinctive blue cheeses, combined with the unique coffee flavour.

Organoleptic characteristics

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

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

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



Allevatore di Formaggi

Technical characteristics

Milk: cow's milk, whole

Production method: artisanal

Paste: uncooked, unpressed

Salting: dry

Ripening: 120 days minimum

Production period: all over the year

Fats: 47% Mgss

Weight: 3 - 3,5 kg

Dimensions: h 10-12 cm, l 25-30 cm

Producers: Farmer from Novara area

Whole cheese code: 1007359

Cutted cheese code: 1007360