

# Lingotto



## Source

- Piemonte

## Type of milk

- Goat

A very new product, born as an evolution of the classic Piedmontese goat's robiolo. The production area is that of the lower Piedmont, where the animals are fed exclusively grazing. Depending on the seasoning, a fresh version and a more refined version can be distinguished (in the cellars of Arona, following the Guffanti Protocol).

## Organoleptic characteristics

**Aspect and texture:** soft, more or less compact depending on the seasoning, whitish crust tending to brown with maturing

**Taste:** delicate and acidulous in the fresh version, more intense and decided in the seasoned ones

**Serving suggestions:** fruity white wines for the young version, full-bodied reds for seasoned, flowery jellies

## Technical characteristics

**Milk:** goat, whole, raw

**Production method:** Artisanal

**Paste:** raw paste

**Salting:** Dry

**Ripening:** 20 days minimum

**Production period:** March-September

**Fats:** 40% Mgss



Allevatore di Formaggi

**Weight:** about 0,8 to 1,5 kg

**Dimensions:** l 25 cm, h 3 to 7 cm

**Producers:** Farmer from Alta val Bormida / Piedmont

**Whole cheese code:** 0911612 (fresco) - 0911613 (affinato)

**Cutted cheese code:** N/A