

# Erborinato Sancarlone di Capra

## Source

- Piemonte

## Type of milk

- Goat



A new blue cheese from Novara area that bears the name of the patron saint of the town of Arona: erborinato Sancarlone.

Obtained by processing goat milk, it's a table blue cheese that recalls the great tradition of goat blues.

It has a pleasant, intense flavor, sapid but not spicy.

## Organoleptic characteristics

**Aspect and texture:** compact paste, lightly dry, tending to soft

**Taste:** typical of goat milk, sapid, not spicy

**Serving suggestions:** full bodied, aged, red wines, sweet and liqueur wines. Hot Italian fruit chutney, red onion preserve. Rye bread and polenta

## Technical characteristics

**Milk:** goat milk

**Production method:** artisanal

**Paste:** uncooked

**Salting:** dry

**Ripening:** minimum 90 days



Allevatore di Formaggi

**Production period:** seasonal

**Fats:** 22%

**Weight:** about 3,5 / 4 kg

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

**Producers:** Farmer from Novara area

**Whole cheese code:** 1007354

**Cutted cheese code:** 1007356