

Formaggio Nostrale



Source

- Piemonte

Type of milk

- Cow

The Nostrale cheese is a Piedmontese cow's milk cheese with a delicate taste, with ivory-white colored paste and tiny holes.

Available with raw milk or pasteurized milk.

Organoleptic characteristics

Aspect and texture: Round shape with gray crust

Taste: delicate and lactic flavor

Serving suggestions: With dry white wines

Technical characteristics

Milk: cow raw milk or cow pasteurized milk

Production method: artisanal

Paste: Unpressed cooked

Salting: dry

Ripening: 30 days minimum

Production period: November-July

Fats: 25G/100G

Weight: About 6.5 kg



Allevatore di Formaggi

Dimensions: d 30cm h 8cm

Whole cheese code: 770ns08 / 770ns03

Cutted cheese code: 770ns09 / 770ns06