

## “Al Rubiolon” (goat’s raw milk)



### Source

- Piemonte

### Type of milk

- Goat

Product of recent creation, born as an evolution of the classic Piedmontese goat robiolas. The production area is that of lower Piedmont, where the animals are fed exclusively on pasture.

The name takes up the typical Piedmontese dialectal style.

### Organoleptic characteristics

**Aspect and texture:** Paste with a soft structure, more or less compact depending on the seasoning, whitish rind tending to brown with seasoning

**Taste:** delicate and acid in the fresh version, more intense and decisive in the seasoned ones

**Serving suggestions:** fruity or light red white wines. Orange marmalade, pumpkin jam and ginger. Bread with walnuts or grapes.

### Technical characteristics

**Milk:** goat's cheese, whole, raw

**Production method:** artisanal

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** 30 days minimum

**Production period:** all over the year

**Fats:** 48% Mgss



Allevatore di Formaggi

**Weight:** about 4 kg

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

**Whole cheese code:** 0911617