

# Montebore



## Source

- Piemonte

## Type of milk

- Cow
- Sheep

Montebore is a niche and refined cheese born in the province of Alessandria, it is a raw milk product for 70% cow and sheep milk for the remaining 30%.

## Organoleptic characteristics

**Aspect and texture:** The appearance is very particular, with a white tower shape, it is said that it was inspired by the shape of the Roman castles.

The surface is smooth and wet when fresh, it becomes more wrinkled in seasoning.

**Taste:** Delicate flavor, increasingly pronounced during the seasoning

**Serving suggestions:** Montebore is combined with many dishes such as farinata, caramelized figs, orange and honey jams. The wine that best accompanies it must be young with hints of balsamic herbs.

## Technical characteristics

**Milk:** Raw cow and sheep Milk

**Production method:** crafts

**Paste:** semi soft



Allevatore di Formaggi

**Salting:** dry salting

**Ripening:** 30 days / 4 months

**Production period:** In winter

**Fats:** 29 g/ 100g

**Weight:** 500 gr / 1 kg

**Dimensions:** 15 cm diameter 6 cm height

**Producers:** Farm in Alessandria

**Whole cheese code:** 1031265