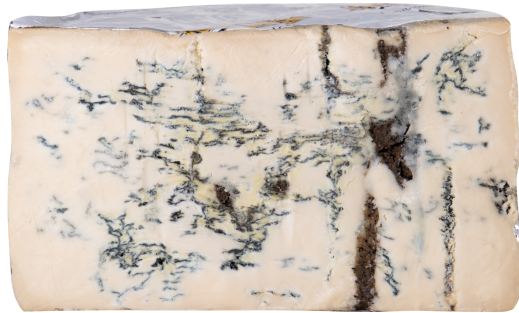


# Erborinato Sancarlone al Tartufo



## Source

- Piemonte

## Type of milk

- Cow

Our famous Blue Cheese From Novara, in another version , with pure black truffle ( Tuber Aestivum vitt ) 100% .

It has a good strong and spicy flavour , recommended for tasting.

the processing is totally artisanal, without enzymes.

## Organoleptic characteristics

**Aspect and texture:** yellow and compact paste, with bluish marbling moderately widespread, with black truffle

**Taste:** strong, intense, with light notes of black truffle

**Serving suggestions:** Full-bodied red wines and aged, sweet wines spicy fruit chutney, red onion jam

## Technical characteristics

**Milk:** cow's milk, whole

**Production method:** artisanal

**Paste:** uncooked, unpressed

**Salting:** dry



Allevatore di Formaggi

**Ripening:** 90 days minimum

**Production period:** all over the year

**Fats:** 47% Mgss

**Weight:** about 3 - 3,5 kg

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

**Producers:** Farmer from Novara area

**Whole cheese code:** 1007372

**Cutted cheese code:** 1007373