

# Robiola Oro



## Source

- Lombardia

## Type of milk

- Cow

It is a cheese with wide geographical spread in two versions (this is the least seasoned of the two), but despite this Robiola gold has its own personality for the quality of basic milk, cattle fed with hay and rotting the focus in refining.

## Organoleptic characteristics

**Aspect and texture:** yellow paste clear, very soft. White flowered rind edible

**Taste:** sweet, milky, with the flavor of yeasts of the rind.

**Serving suggestions:** Fruity white wines, lagers. Fresh fruit, bread  
Rosetta-type

## Technical characteristics

**Milk:** vaccine, whole, pasteurized

**Production method:** industrial

**Paste:** raw, unpressed

**Salting:** dry

**Ripening:** 30 days

**Production period:** all over the year

**Fats:** 50% Mgss

**Weight:** 0,2-0,3 kg

**Dimensions:** 15x15 cm base, 2-3 cm h

**Producers:** farmers from Brescia and Cremona (Lombardy) provinces



Allevatore di Formaggi

**Whole cheese code:** n.d.

**Cuttet cheese code:** n.d.