AZ. AGR. ACCUSANI DI ROBIGLIO

Category: Dairy products
business description:

A fresh goat’s milk table cheese, without rind and a milk-white colour, with a delicate slightly acidulous flavour, the robiola di Roccaverano has been a Dop cheese since 1979, produced in a dozen municipalities in the provinces of Alessandria and Asti. One of our favourite addresses in the province of Alessandria is this farm where the artisanship is witnessed by the small-scale production: no more than 40 formaggette a day, but of excellent quality. Our advice is to taste them at every level of maturation, from fresh to a few months of maturation, when the cheese can be grated to flavour some dishes.
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Links