



Nostrale d'Alpe

Cow's cheese, wholly or slightly skimmed from the top. Pressed when fresh, it is produced exclusively with Alpine milk. Cylindrical, diameter 25-40 cm, rather squat and slightly convex sides, it weighs 3-8 kg. Fine and elastic crust, grey-straw colour when less mature and hard, thick and dark brown in the more mature varieties. The texture and taste vary according to the age: the fresh product is soft and clean to cut with small holes and a sweet and aromatic taste; the more mature variety is compact and coarse-grained with a more or less strong straw colour and a stronger taste.

Robiola d'Alba

Choice is an art. Every Robiola has its own individual consistency and perfume. Produced with cow's milk. Cylindrical in shape, convex sides and weighs 250-400 grams. White or light-straw in colour, with a fine and crumbly texture, with slight separation and micro holes.

The fresh product has a pleasant fragrance that is more pronounced in the mature varieties. Cheeses less than a week old have no crust whereas products more than two weeks old have a slightly yellow crust.



Toumin dal Mel

A fresh soft-textured cheese that matures in around a week. Produced all year round from cow's milk and less than 10% goat's milk. Cylindrical in shape. Diameter 10-12 cm, notably convex sides. Weighs 150-200 grams.

The fresh product is without a crust. When matured it develops a fine layer of white mould that is completely edible. The taste-aroma varies from sweet and delicate in the fresh varieties to a pronounced taste in those matured for a number of days.

Sola

Sola also known as Sora or Soera. A cheese that originates in the Monregalese alpine region, between Tanaro and Vermentagna, with the centre of production at Ormea and Valcasotto. Produced with sheep or goat's milk, with the addition of cow's milk. Generally square in shape. Weighs 2-4 kg. Straw-coloured crust that verges towards reddish brown in the more mature products. The cheese is oily and soft with small holes. It is white in colour and slightly ivory in the more matured versions particularly if made with goat's milk. Sweet and fragrant when fresh, more full-bodied when matured.



Brus

A term that cannot be translated into Italian. It derives from "bruciare" (burn) the vigorous sensation that assaults the mouth at first taste. It may be written as brôz or bruz, but the fire remains! Pungent aroma and enticing perfume. In reality it is an amalgam of many cheeses reduced to cream with a small quantity of fresh milk that is left to ferment for a number of days. An ancient story, based on sobriety and frugality. It proudly reigns over the autumn table, and is completely synonymous with Cuneo cuisine.

Pagliarina

Its name is derived from the ancient tradition of maturing the cheese on straw mats that bestow a curious square-shaped covering whitish mould. Soft when fresh, with a natural acidity and fast maturation. Generally made from full-fat cow's milk, it may be prepared with small quantities of sheep or goat's milk. The taste and perfume it acquires as it matures is unique. It has a full-bodied taste and aroma that is reminiscent of hazelnuts and mushrooms.





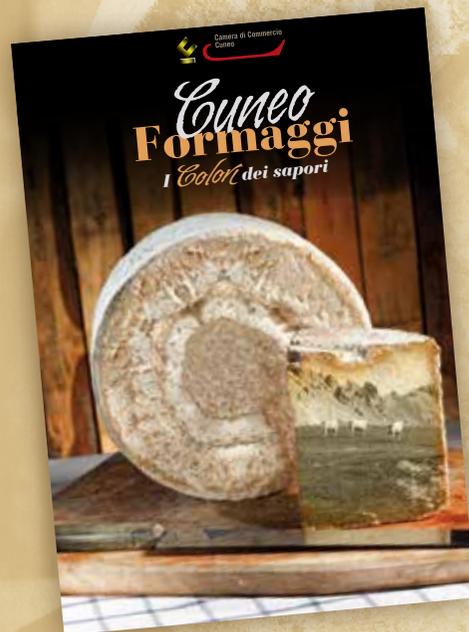
Seirass di latte

Not many know this cheese's name is Seirass, such is the rating force for all to call it Piedmont Ricotta. Snowy-white in colour, with a light consistency and a very fine grain. Its conical shape is derived from the fabric pockets in which the curdle is strained. It has a diameter of 20 cm at the base and is 30 cm high. Lactic, sweet, delicate and very pleasant taste with acidic overtones. Consumed fresh in its natural form and it lends itself well to many culinary uses such as preparing gnocchi or non-meat stuffings.

Caprini



The passion for goat's cheese ventures into the dairy sector with an increasingly high-quality production. Given their organoleptic qualities, goat's cheeses are increasingly popular with the attentive consumer who also values other derivatives including ricotta, yoghurt and ice cream. An extremely heterogeneous family that has the Piedmont Region PAT classifies into two types: Caprino Lattico Piemontese and Caprino Presamico Piemontese.



Cuneo Cheeses

An outburst of flavours

*The complete publication
and further information
are available on-line
at page
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Bra

A cheese that is the product of its birthplace and owes its name to Bra. This small town that is strategically located between Langhe and the Cuneo plain, at fifty kilometres from Turin and on the way to the sea. In the past it was an important trading and ageing centre. A tradition that has remained unchanged through the centuries. Bra is still its flagbearer; here it's matured and perfected and for some years now here it's also being inebriated in Barbera or Nebbiolo wines.. The production of the two types, Bra Tenero and Bra Duro, is the prerogative of dairy producers spread over the entire province of Cuneo according to regulations established in 1982 (Denominazione di Origine - Designation of Origin) and 1996 (DOP/PGI - Protected Geographical Indication) that protect, promote and standardise processing. If the cheese is produced in mountain towns it can also carry the "d'Alpeggio" classification.

Bra Tenero

Table cheese produced with full-fat or semi-skimmed cow's milk. Cylindrical in shape with a flat surface, it measures 30-40 cm in diameter, with 6-10 cm sides and weighs 6-9 kg at the beginning of maturity. Moderately consistent and flexible texture with small and close-set holes. White or ivory-white in colour. It has a pleasant aroma, savoury and reminiscent of sweet milk.

Bra Duro

Table cheese, pressed in flat-surfaced cylindrical shapes with a hard dark beige crust. The texture is compact with very small, barely visible and sparse holes. Yellow-ochre, opaque and dark in colour. Full-bodied, almond and occasionally spicy flavour.



Castelmagno

Re King Castelmagno, is at the centre of the international scene. A crown awarded for its flavour that is reminiscent of mountain milk, perfumed meadows and which captures dairy traditions that stretch back to the 12th century. To this is added the special micro-climate of the valley that offers the ideal environment for maturation.

The production is necessarily restricted to guarantee the quality for which the cheese was awarded the DOP European mark in 1996 and a stylised "C" by the regulatory Consortium that delineates the Alpine summits.

It can only be produced and matured in the towns of Castelmagno, Pradles and Monterosso Grana, which must also be the source of the milk for its production. The cheese boasts the additional appellation "Mountain Production" when the production area is a mountain territory. When matured at heights above 1,000 metres of altitude it can also carry the "d'Alpeggio" mark. Various labels are used. Blue in the case of "Castelmagno Mountain Production" and green for "Castelmagno d'Alpeggio".

Characteristics

Semi-hard texture. Flat-surfaced cylindrical shapes, it has a fine crust that is yellow-reddish in colour, smooth, elastic and regular that becomes dark and rusty when seasoned. It measures 15-25 cm in diameter, and the sides are 12-20 cm and weighs 2-7 kg at the beginning of its maturity.

The texture is pearly-white or ivory-white in colour with a crumbly texture. The more mature cheeses are golden-yellow and may present green-blue veining (natural mould formation) with a compact structure. Refined, delicate and moderately salty when fresh. With maturity it becomes more fully-flavoured and intense.



Murazzano

A production area that includes fifty towns in Alta Langa, processing based on manual techniques using pure or not less than 60% sheep's milk. Non-intensive breeding dominated by the indigenous sheep of Langhe. Extensive hills, meadows in which the seaside climate and that of the Padana plain meet, this is the secret of a quality product.

Distinguished on the market by its blue trademark with a large stylised "M" on the flat surface of a cheese shape from which a slice has been cut. A different interpretation of an ancient legend.

Very few other cheeses offer such varied use, created as it was in a world that followed the seasons and the moons. Unique in that it is matured in glass vases known as tome 'n burnia, stored whole in a natural state and left to rest for at least thirty days. The more the crust stiffens, the more the cheese is creamy and pungent. A real gourmet treat. It is also stored cut into pieces and immersed in virgin olive oil and red chillies to create a robust taste.

Characteristics

Oily fresh cheese produced with sheep's or sheep/cow's milk. Cylindrical in shape with flat and slightly rimmed surfaces. 10-15 cm in diameter, with 3-4 cm sides. It weighs around 300-400 grams. It is completely edible as it does not have an outer crust. Milky-white in colour when fresh, with a light straw-coloured patina when more mature. A soft and compact cheese. The fresh Murazzano has a subtle, delicately perfumed and sweet taste whilst the mature version is more intense and occasionally spicy.



Raschera

First produced in the Monregalese alpine arch, the Raschera derives its name from its location. The name comes from the Ruscaira region that includes Lake Raschera at the foothills of Mongioie and the Alps of the same name, covering a total surface area of around 60 hectares in the mountainous region of the town of Magliano Alpi. Certified DOP since 1996, it is renowned for its high quality.

Production is carefully controlled by the Consortium. It can only be produced from the milk of cows that have been fed with green forage or hay, combined in some cases with small quantities of sheep or goat's milk. Raschera DOP is produced and matured throughout the entire province of Cuneo. The "d'Alpeggio" denomination can be used if the cheese is produced above 900 metres of altitude. Ageing must also take place at high altitudes. The cheese is easily recognised. A yellow paper label is used for the Raschera d'Alpeggio DOP and a green label is used for the traditional version.

Characteristics

Table cheese made from full-fat or semi-skimmed milk. The crust is fine, grey-red in colour, sometimes with a yellowish effect, smooth and regular. The cheese is white or ivory-white, compact and elastic in texture with small scattered and irregular holes. The fresh variations have a subtle and delicate taste, whilst the matured cheese has an intense, persistent and slightly spicy flavour. The Raschera d'Alpeggio captures the essence of meadow huts and Alpine herbs.



Toma Piemontese

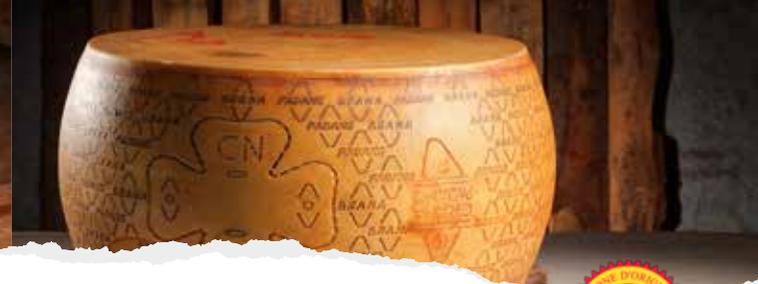
The "Piemontese" name is the perfect reflection of the 1996 DOP denomination, marking its place of origin, namely an archipelago that covers different environments that share a common origin. It is the only DOP produced over the entire regional territory, varying in taste and perfume based on the milk, meadows and the various weights. Production is still by hand.

The production location and authenticity is shown by logos impressed on the surfaces and the label. Every dairy factory is distinguished by a number and the companies are subject to stringent controls by an external institution, namely the Istituto Nord Ovest Qualità that was founded in 1998 to ensure conformity with essential prerequisites.

Characteristics

Cylindrical table cheese. Weight varies from 2-8 kgs, with a diameter of 15-35 cm and the sides of 5-12 cm. Two different types are produced:

- derived from full-fat milk: flexible and smooth crust, with a colour that varies from light straw to dark brown-red depending on ageing. The cheese itself is white-straw in colour with small widespread holes. It has a delicate aroma reminiscent of cream and butter. Sweet, pleasant and slightly acidic taste.
- derived from semi-skimmed milk: rather inflexible crust with a rustic look. Colour varies from bright straw to dark brown-red. The cheese is white-straw in colour with minute holes. The intense and harmonious taste is accentuated by ageing.



Grana Padano

A DOP that is characterised by the Consortium's dotted rhombi that are engraved over the entire side. Produced from cow's milk, semi-oily with a thick consistency. It is a table cheese, but is mainly used for grating. Cylindrical in shape. Weighs from 24-40 kg. Thick and oily crust and straw-coloured cheese. Finely granulated structure with radial flaking and barely visible holes. Fragrant, intense and delicate flavour. Highly nutritional, digestible and easily assimilated, it is particularly suitable for children and sport practitioners.

Gorgonzola



Love at first sight. One of the most ancient and famous Piedmont and Lombardy cheeses. A leading table cheese and DOP since 1996. Cylindrical in shape. Weighs 6-13 kilos with a rough and reddish crust. It can be used in a variety of dishes. Made from full-fat cow's milk. When fresh it is white or straw-coloured and mottled blue-green due to the presence of mould. Produced in two types: "Sweet" gorgonzola with a soft consistency and "spicy" gorgonzola with a harder and crumbly texture and strong flavour.

