www.monferratontour.it

AZ. AGR. FERRERO

Category: Dairy products
business description:

The authentic Robiola di Roccaverano is a round cheese with a milk white colour, diameter of between 10 and 13 cm and height of between 2.5 and 4 cm. The best is produced using only goat's milk, even if the specification allows the addition of cow or sheep’s milk. You will find it in some elect villages between Alessandria and Asti where Cascina Polovio and Ferrero present the most interesting samples: robiola made by the book, at different stages of maturation. To be eaten fresh in summer or, when more mature, grated over a plate of macaroni or blended with risotto.
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Links