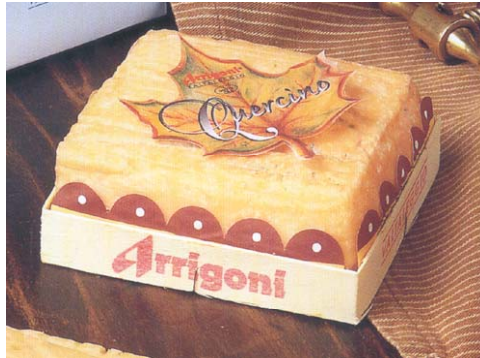




Robiolina Quercino



<i>Type of milk:</i>	<i>Cow (pasteurized)</i>
<i>Type of species:</i>	<i>Brune Alpine (Dark Alpine)</i>
<i>Principal diet:</i>	
<i>Type of rennet:</i>	<i>Liquid of veal</i>
<i>Butterfat content:</i>	<i>48%</i>
<i>Moisture content:</i>	<i>50%</i>
<i>Protein content:</i>	<i>9%</i>
<i>Rind composition:</i>	
<i>Aged:</i>	<i>50 - 60 days</i>
<i>Approx. weight per piece:</i>	<i>±1 lb.</i>
<i># of pieces per case:</i>	<i>4</i>
<i>Shape:</i>	<i>Square</i>
<i>Region of production:</i>	<i>Peghara Italy, Central Alps</i>
<i>DOC:</i>	<i>No</i>



Robiolina Quercino

Robiolina Quercino is a soft paste cheese. “Quercino” can be translated as “oak leaf,” hence the symbol pictured on the box in which the cheese comes packed. It is also a variety of fern which grows in the Pre-Alps and is eaten by the milk producing cows. Because of this the Robiolina Quercino Appennino™ possesses the distinct aroma of this undergrowth and is further characterised by its dry salting and extended ripening in pinewood cases, which can last more than 60 days in very humid cellars. The rind is thin, coarse and of an intense pink color. Given the long ripening period, the cheese is soft and homogenous, straw-yellow in color, and meltingly creamy on the palate. It has the distinctly strong aromatic flavor typical of ripe cheeses. The Robiolina is available in a multiple pack of 4 pieces weighing approximately 450 g. each, with each piece protected by a distinctive wooden basket. The small size of this cheese is made to speed up the ripening and to insure a full flavor.