Cheese Room

MONTEBORE



Code: VAL-31265

Raw material:

30% is sheep's milk and 70% cow's milk

Shape & Texture:

When young the rind is smooth and damp, with aging it becomes dry and wrinkly. The color goes from white to straw yellow. The paste is smooth with few eyes and shades of white. The bun shape is due to the overlapping of different sized robiola cheeses. The shape refers to the shape of the tower in Montebore, a small town in Val Curone

Taste:

The taste is long, primitive at the beginning and strong. The aftertaste is long, milky, and grassy with hints of wood and chestnuts

Curiosity:

On the 5th February 1489 the Montebore, a cheese in the shape of a wedding cake, was presented at the wedding banquet of Isabella D'Aragona and Gian Galeazzo Sforza, the son of Ludovico il Moro, Duke of Milano. This banquet had a very important Master of Ceremonies: Leonardo Da Vinci by himself. Botta di Tortona hosted in his palace a ceremony and a banquet that seemed to overpass in richness and opulence any other event in the current history. Every course was served with some kind of entertainment, like actors, mimes, singers and dancers. However the Montebore was the only cheese permitted

Region:

Piedmont, Italy

Ageing:

Half-matured (1-6 months)

Slow Food Presidia

Weight:

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong