www.monferratontour.it

GABRIELE MARCONI

Category: Dairy products
business description: Robiola di Roccaverano is made primarily from goat's milk and is white in color, with a delicate, slightly tart flavor. It can be eaten fresh, aged, or grated. Produced in a dozen municipalities spanning the provinces of Alessandria and Asti, it reaches peak excellence in Monastero Bormida through the artisanal work of these producers: small quantities but an unmistakable flavor. Gabriele Marconi is one of the great masters who continues to produce this small, yet truly exceptional Italian cheese.
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Links