

STRACCHINO DI CAPRA QUALITÀ ORO



CODE	20840
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	250 g

Goat's stracchino with vegetable rennet

DESCRIPTION	Pasteurized goat's milk coming from Veneto and vegetable rennet
APPEARANCE	Colour is white, firm compared to the cow version, without eyes
TASTE	Sweet, with hints of milk and yogurt, slightly grassy due to the rennet
MATURING	Not expected
PRODUCER	Caseificio Castellano - Rosà (VI) - Veneto
CURIOSITY	It is produced with daily collected milk from farms located in a ray of 12 km from the dairy; stracchino rests for 7 days and then it is cutted, weighted and manually packed; as strong difference compared to the industrial producers we have to know that the process applied by Castellano does not allow any chemical treatment or ingredient to increase the shelf-life