

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