

CACIOTTA DI CAPRA QUALITÀ ORO



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|--------------------------|---------------|
| CODE | 20842 |
| COUNTRY OF ORIGIN | Italy, Veneto |
| TYPE OF MILK | Goat's milk |
| WEIGHT | 300 g approx |

Caciotta produced with goat milk 100 % of Venetian origin

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| DESCRIPTION | Goat's milk and vegetable rennet |
| APPEARANCE | Crust is extremely thin, candid and velvet, slightly bloomy; texture is soft, with scattered eyes |
| TASTE | Fresh and light, animal notes are very limited |
| PRODUCER | Caseificio Castellana - Rosà (VI) - Veneto |

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