

FORMAGGELLA CAPRICCIOLO - GOAT'S CHEESE



CODE	20963
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Goat's milk
WEIGHT	3 kg approx

Goat cheese matured at least 6 months

DESCRIPTION	Goat cheese produced with pasteurized goat's milk and matured at least 6 months
APPEARANCE	The rind is pink-brownish; the paste is grainy, softer under crust, melting, white in color
TASTE	Sweet, delicate when young, more intense when matured, it presents notes of toasting, cellar and mushroom
MATURING	At least 60 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
CURIOSITY	Founded in 1960 by Aldo Carozzi, the company is run now by the third generation: Roberto Carozzi with his wife Donata and their three children Vera, Aldo and Marco. Carozzi combines his passion, the modern technology of his factory and the precious milk from the dairies of the area. In his modern factory in Pasturo (LC), the human effort is still fundamental
SUGGESTIONS	Perfect as a table cheese, we suggest, to serve it with red wine, jellies or fig sauce