

FORMAGGIO SANTO CAPRINO



CODE	20990
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Goat's milk
WEIGHT	3 kg approx

Goat pasteurised cheese coming from Lombardy

DESCRIPTION	Goat pasteurised milk
APPEARANCE	The crust is brown coloured, the texture comes hard with ripening and is white, homogeneous with rare eyes
TASTE	Sweet, lightly acidic, with animal hints
MATURING	At least 2 months
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
CURIOSITY	In the mountains of Valsassina, the Carozzi family has been working for over 60 years. The Valsassina, enclosed between the Lake of Lecco and the picturesque Grigna, offers special microclimatic characteristics that are ideal for making cheese
SUGGESTIONS	It goes very well with a white wine, Sylvaner Alto Adige DOC, with hints of eggnog, sugared almond and sage, and with an interesting sapidity and acidity to match the notes of the goat cheese