

# FORMAGGIO SANTO CAPRINO



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

Goat pasteurised cheese coming from Lombardy

<b>DESCRIPTION</b>	Goat pasteurised milk
<b>APPEARANCE</b>	The crust is brown coloured, the texture comes hard with ripening and is white, homogeneous with rare eyes
<b>TASTE</b>	Sweet, lightly acidic, with animal hints
<b>MATURING</b>	At least 2 months
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	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