

## CAPRINO CAPRISSIMA



CODE	20995
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Goat's milk
WEIGHT	560 g

Soft pastuerized goat milk cheese

DESCRIPTION	Soft pastuerized goat milk cheese
APPEARANCE	Small round cheeses without rind and with white color
TASTE	The taste is slightly lemony, full, round with strong hints of the goat milk while the aftertaste is long, round with hints of grass
MATURING	Not expected
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	This cheese is produced with goat's milk partially treated, so it has only has lower lactic content and is perfect for people that has difficulty enjoying cow's milk cheese
SUGGESTIONS	Very good spread on toast, but also with a plate of grilled vegetables