

# BIO CACIOTTINA DI CAPRA DI CAPRE FELICI



<b>CODE</b>	30305
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Goat's milk
<b>WEIGHT</b>	400 g approx

Soft caciotta cheese made with organic goat's milk

<b>DESCRIPTION</b>	Goats biological milk from the Belluno area
<b>APPEARANCE</b>	The rind is very thin and its color is white. The paste is compact, some elastic and its color is white
<b>TASTE</b>	The taste is dolce, aromatic, creamy and milky. The aftertaste is long, dolce with strong hints of the aroma of the goats milk
<b>MATURING</b>	A few days
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>OUR SELECTION</b>	The milk is coming exclusively from the Valle del Piave zone in the National Park of Dolomites in the Belluno area
<b>CURIOSITY</b>	Emanuela e Carlo manage the Latteria Perenzin dairy, founded 4 generations ago. Emanuela is the great granddaughter of Domenico Perenzin the founder with his children, (one of whom Valentino Angelo was Emanuela's grandfather) of the first dairy at the beginning of the 1900's in Tarzo, a few kilometres from the site built in 1958 and renovated in 1997
<b>SUGGESTIONS</b>	With all vegetables and with chestnut honey