

BIO CACIOTTINA DI CAPRA DI CAPRE FELICI



CODE	30305
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	350 g approx

Soft caciotta cheese made with organic goat's milk

DESCRIPTION	Goats biological milk from the Belluno area
APPEARANCE	The rind is very thin and its color is white. The paste is compact, some elastic and its color is white
TASTE	The taste is dolce, aromatic, creamy and milky. The aftertaste is long, dolce with strong hints of the aroma of the goats milk
MATURING	A few days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	The milk is coming exclusively from the Valle del Piave zone in the National Park of Dolomites in the Belluno area
CURIOSITY	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
SUGGESTIONS	With all vegetables and with chestnut honey