

PRIMO SALE BIO - FRESH GOAT CHEESE



Small rounds of soft goat cheese

DESCRIPTION Organic goat's milk from Belluno area

APPEARANCEThe cheese has a very thin rind while the color of its paste is white

TASTE The taste is aromatic, delicate, creamy and round. The aftertaste is creamy, milky and with

hints of the aromas coming from the goats milk

MATURING Not expected

PRODUCER Latteria Perenzin - San Pietro di Feletto (TV) - Veneto

OUR SELECTIONThe 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.

 $\label{thm:equilibrium} \mbox{Emanuela is the great granddaughter of Domenico Perenzin the founder with his children,}$

(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

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