

PRIMO SALE DI CAPRA BIOLOGICO



CODE	30306
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	150 g

Small rounds of soft goat cheese

DESCRIPTION	Organic goat's milk from Belluno area
APPEARANCE	The 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 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	Suggeriamo di gustarlo fresco con un filo d'olio extravergine di oliva e a piacere sale e pepe, oppure rosolato in padella avvolto in una fetta di speck