

ROBIOLA DI CAPRA BIO - CAPRE FELICI



CODE	30307
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COUNTRY OF ORIGIN	Italy, Veneto
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TYPE OF MILK	Goat's milk
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WEIGHT	170 g
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Soft organic goat milk cheese

DESCRIPTION

Soft organic robiola, produced with goats Biological Milk from the Belluno area

APPEARANCE

The cheese has no rind. The color of the cheese is white. The paste is compact but soft

TASTE

The taste is aromatic, delicate, creamy, dolce and milky. The aftertaste is milky, dolce, 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

A cheese full of lactic ferments that can be amalgamated with spices and aromatic herbs