

ROBIOLA DI CAPRA BIO - CAPRE FELICI



CODE	30307
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	150 g

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