

RICOTTA DI CAPRA BIOLOGICA



CODE	30308
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	180 g approx

Organic goat milk ricotta, packed and sealed in a modified atmosphere

DESCRIPTION	Organic goat milk ricotta, produced with goats biological milk from the Belluno area
APPEARANCE	The cheese has no rind. The color of the cheese is white
TASTE	The taste is aromatic, delicate, creamy 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	Eaten as it is or for use in hot or cold dishes, it is really good in cakes and tarts. To be tried with jam or nuts and raisins