

FORMAGGIO DI CAPRA IN PEPE E OLIO EVO



CODE	30322
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	2,5 kg approx

Mature goat Caciotta treated on the rind with oil and pepper

DESCRIPTION	Pasteurized goat's milk
APPEARANCE	The rind is thin and covered with ground pepper. The paste is compact and its color is white
TASTE	The taste is fresh, long, with strong aromas of goats milk. The aftertaste is long and piccante
MATURING	At least 60 days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin represents the fourth generation of a family that has been producing cheese since 1898. The Dairy was founded by Domenico Perenzin together with his sons - including Angelo, Emanuela's grandfather - in Tarzo, a few kilometers from the current location built in 1958 and renovated in 1997. The dairy awarded with a gold medal at the Salon des Arts Ménagers in Brussels in 1933. Today Emanuela leads with passion and enthusiasm the family business in which she was already included as a very young child. In the last years also her sons joined the management of the dairy, representing the fifth generation of the family: Matteo takes care of the processes while Erika is in charge for the PER Cheese Bar and the shop.
SUGGESTIONS	For pepper lovers, to be tried with the rind