

# FORMAGGIO DI CAPRA IN PEPE E OLIO EVO



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

Mature goat Caciotta treated on the rind with oil and pepper

<b>DESCRIPTION</b>	Pasteurized goat's milk
<b>APPEARANCE</b>	The rind is thin and covered with ground pepper. The paste is compact and its color is white
<b>TASTE</b>	The taste is fresh, long, with strong aromas of goats milk. The aftertaste is long and piccante
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>OUR SELECTION</b>	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.
<b>SUGGESTIONS</b>	For pepper lovers, to be tried with the rind