

CACIOTTONA DI CAPRA IN FIENO



CODE	30323
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	2 kg approx

Goats milk caciotta matured for two months under hay

DESCRIPTION	Pasteurized goat's milk
APPEARANCE	The rind is thin, covered with natural hay. The color of the paste ivory and compact
TASTE	The taste is milky, buttery, round, smooth, dolce with hints of grass and flowers. The aftertaste is round, dolce with hints of cellar and forest
MATURING	At least 60 days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	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 in the 1900's in Tarzo, a few kilometres from the actual site built in 1958 and renovated in 1997.
CURIOSITY	The milk, about 4000 quintals per year, is collected in a large area in the Valle del Piave (Belluno Dolomites)