

## CAPRINO TRENTINO - BY CAVALESE DAIRY



CODE	31144
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Goat's milk
WEIGHT	3 kg approx

Goat's milk cheese, aged, smooth paste

DESCRIPTION	Raw goat's milk
APPEARANCE	The shape is round and the crust is thin. The color of the crust is reddish to brown. The color of the paste is white, and the paste is smooth with very few small eyes scattered across
TASTE	(for a fresh cheese) The taste is dolce, round, fresh with hints of the goats aroma. The aftertaste is full, dolce with hints of grass and soil
MATURING	At least 2 months
CURIOSITY	Thanks to the devotion of the Cavalese dairy, about 10 years ago they renewed the antique tradition of goat cheese. The Goats cheeses have characterized the cheese making culture in the area of Val di Fiemme for centuries. The Cavalese dairy is also part of a project, called The Street of the Dolomite Cheese
SUGGESTIONS	It is best eaten at room temperature but try it melted on polenta