

GOATS CHEESE MATURED IN TRAMINER WINE



CODE	30655P
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	300 g

Semi hard goat's cheese affined with Traminer grape dregs

DESCRIPTION	Semi hard cheese produced with pasteurized goat's milk and affined with Traminer grape dregs
APPEARANCE	The rind is thin and covered locally with the dregs of the must. The color of the paste is white to ivory. The paste is wet with small yes scattered across
TASTE	The taste is long, round, dolce with the aroma of the dregs of the grapes. The aftertaste is long, dolce, winy with hints of wood and forest
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 at the beginning of the 1900's in Tarzo, a few kilometres from the site built in 1958 and renovated in 1997
CURIOSITY	This cheese was born in the old days. At those days they used to put the cheese into the grape dregs to hide it from the war raids, but also to hide it for taxation purposes