

FORMAGGIO NONNO GINO



CODE	21280
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Goat's milk
WEIGHT	600 g approx

Small goat cheese from Apulia, aged 30 days

DESCRIPTION Pasteurized milk from Camosciata delle Alpi goats

APPEARANCE Semi-hard cheese with short seasoning and pale yellow color

TASTEThe taste is persistent with sweet and slightly goat hint

MATURING At least 30 days

PRODUCER Il Carro Srl Soc.Agr - Putignano (BA) - Apulia

OUR SELECTION Il Carro is a real multifunctional farm with short supply chain where the fields of property are

cultivated in order to obtain the forage for 1200 Camosciata delle Alpi goats, where the milk is processed in the dairy and the cheese aged in natural cellars, as it used to happen in

Masserie (ancient local farms)

CURIOSITYIl Carro chooses to note down the paternal and maternal forefathers of each single goat in

the Genealogical Book: because healthy animals give a noble and high-quality milk

SUGGESTIONS Excellent with jams or with grilled vegetables

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