

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
TASTE	The 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)
CURIOSITY	Il 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