

CAPRA DI PUGLIA



CODE	21282
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Goat's milk
WEIGHT	1 kg approx

Soft goat cheese, aged 20 days, with a thin bloomy rind, from Apulia

DESCRIPTION	Pasteurized milk from Saanen and Camosciata delle Alpi goats
APPEARANCE	Soft texture with a thin bloomy rind covered
TASTE	Soft, tasty, with pronounced notes of milk, yogurt and delicate goat scent
MATURING	At least 20 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