

## CAPRA DI PUGLIA



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

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

<b>DESCRIPTION</b>	Pasteurized milk from Saanen and Camosciata delle Alpi goats
<b>APPEARANCE</b>	Soft texture with a thin bloomy rind covered
<b>TASTE</b>	Soft, tasty, with pronounced notes of milk, yogurt and delicate goat scent
<b>MATURING</b>	At least 20 days
<b>PRODUCER</b>	Il Carro Srl Soc.Agr - Putignano (BA) - Apulia
<b>OUR SELECTION</b>	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)
<b>CURIOSITY</b>	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