

# BACIODILATTE



<b>CODE</b>	21207
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Goat's milk
<b>WEIGHT</b>	350 g approx

Goat cheese with soft paste and flowery rind, creamy and delicate

<b>DESCRIPTION</b>	Made with raw goat's milk from a single stable near the dairy
<b>APPEARANCE</b>	The rind is thin and flowery. The paste is soft and creamy white in color, sometimes there is a slight eye
<b>TASTE</b>	Sweet, delicate, slightly acidic, with pleasant lactic sensations and light goat sensations
<b>MATURING</b>	At least 15 days
<b>PRODUCER</b>	Lavialattea - Brignano Gera d'Adda (BG) - Lombardy
<b>OUR SELECTION</b>	What we liked about Valentina and Roberto is the philosophy, working mostly with raw milk, without using machinery, using packs of low environmental impact
<b>CURIOSITY</b>	Lavialattea cheeses have won several awards in some of the most prestigious international competitions, such as the World Cheese Award and the Mondial du Fromage

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