

GIANDUIOTTO DI CAPRA



CODE	21440
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Goat's milk
WEIGHT	7 kg approx

Half-matured goat's cheese produced by 'La Giuncà' in Piedmont

DESCRIPTION	Whole goat's milk
APPEARANCE	The rind is thin and grey in colour, with red-yellow shades related to moulds that grow in wet cellars. The paste is compact, little and rarely eyes
TASTE	Sweet with light notes, almost imperceptible, of goat's milk and herbaceous sensations and aromas of wet cellar
MATURING	At least 40 days
PRODUCER	La Giuncà - Fobello (VC) - Piedmont
CURIOSITY	The shape of this cheese remembers the famous little chocolate of Piedmont. This shape allows an optimal and slow salt intake during seasoning