

GIANDUIOTTO DI CAPRA



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

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

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| DESCRIPTION | Whole goat's milk from the area of the Valsesia |
| 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 2 months |
| 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 |