

# GIANDUIOTTO DI CAPRA



<b>CODE</b>	21440
<b>COUNTRY OF ORIGIN **</b>	Italy, Piedmont
<b>TYPE OF MILK</b>	Raw Goat's milk
<b>WEIGHT</b>	7 kg approx

**\*\* ATTENTION: the origin of the raw material may be different**

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

<b>DESCRIPTION</b>	Whole goat's milk from the area of the Valsesia
<b>APPEARANCE</b>	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
<b>TASTE</b>	Sweet with light notes, almost imperceptible, of goat's milk and herbaceous sensations and aromas of wet cellar
<b>MATURING</b>	At least 2 months
<b>PRODUCER</b>	La Giuncà - Fobello (VC) - Piedmont
<b>CURIOSITY</b>	The shape of this cheese remembers the famous little chocolate of Piedmont. This shape allows an optimal and slow salt intake during seasoning

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