

## MEGA CAPRA



CODE	21007
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Goat's milk
WEIGHT	15 kg approx

Goat cheese seasoned with granular paste

DESCRIPTION	100% Italian goat cheese
APPEARANCE	The paste is white ivory in colour with grainy texture; the rind is smooth
TASTE	Sweet, with a light sapidity, delicate animal sensations and pleasant notes of dried fruits
MATURING	At least 1 year
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	The processing requires that the first salting takes place dry. Every week the wheels are turned on wooden boards and aged at a temperature of 7 degrees in an environment with 90% humidity for at least 12 months
CURIOSITY	Only seven shapes are produced per week to maintain a high-quality level

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