

CACIOTTONA DI CAPRA AL TRAMINER



CODE	30338
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	2.5 kg approx

Caprino aged with pomace and wine from Traminer grapes

DESCRIPTION	Cheese produced with pasteurized goat's milk of Venetan origin and aged with marc from Traminer grapes and wine
APPEARANCE	The rind is thin and covered with marc, the paste is ivory white, rather moist and with few holes, almost non-existent
TASTE	Sweet, it has light goat notes and a pleasant fruity sensation linked to the use of marc and wine
MATURING	At least 5 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	This cheese won us over with its silky texture and the balance between the aromaticity of aging and the goat's milk scent.
CURIOSITY	In 2016 he won the Super Gold medal at the World Cheese Awards held in Spain; in the following years numerous other awards received at events such as World Cheese Awards, Italian Cheese Awards and Caseus Veneti