

Central Formaggi
CACETTO SARDO



Ref: CEN-S1055FF
Weight: 0,7kg (Whole Wheel Vacuum Pack)
Aging: 15 / 20 days
Fatty Matter: 31,50%
Production area: Sardinia

Cheese made by mixing sheep's and goat's milk with a white and compact paste. Slightly sour with a pleasant fresh sensation. A minimal amount of goat's milk confer it a peculiar taste.