







CAPRINO CAPRISSIMA



Code: VAL-20995

Raw material:

Goat's milk

Shape & Texture:

Small round cheeses without rind and with white colour

Taste:

Slightly acid with strong goat milk aromas

How to enjoy:

Typically it is served with bread or crackers but it can be used for filling pasta or bresaola. Pair it with a glass of Prosecco Millesimato.

Curiosity:

The taste is slightly lemony, full, round with strong hints of the goat milk while the aftertaste is long, round with hints of grass

Region:

Lombardy, Italy

Ageing:

very mesm (new days)

Weight:

Box of 8 x 80g

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