Cheese Room

CACIOTTA DI CAPRA ORGANIC



Code: VAL-30305

Raw material:

Goat organic milk from the Belluno area.

Shape & Texture:

The rind is very thin and its colour is white. The paste is compact, some elastic and its colour is white.

Tasting Notes:

The taste is sweet, aromatic, creamy and milky. The aftertaste is long, sweet, and mushroomy with strong hints of the aroma of the goat milk.

How to enjoy:

Eat as a snack. Unites nicely with many Italian Spumante Classico or pair with young and vinous red wine like Rosso di Franciacorta.

Curiosity:

Emanuela e Carlo manages the Latteria Perenzin dairy, founded 4 generations ago. Emanuela is the great granddaughter of Domenico Perenzin the founder with his children, (one of whom Valentino Angelo was Emanuela's grandfather) of the first dairy at the beginning of the 1900's in Tarzo, a few kilometres from the site built in 1958 and renovated in 1997.

Region:

Ageing:

Fresh (less than 30 days)

Organic

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