Cheese Room

GOAT RICOTTA SMOKED



Code: VAL-30319

Raw material:

Goats milk coming from the Piave valley in Belluno

Shape & Texture:

The size of the cheese is small and the shape is conical. The rind is very thin and its colour is brown. The paste is compact and its colour is white

Tasting note:

The taste is round, full, sweet with strong hints of smoke and wood. The aftertaste is round, sweet and with hints of smoke coming from forest wood

How to enjoy:

At its best with blueberry jam, acacia honey and black rye bread. Pair it with crisp, light white wines.

Region:

Veneto, Italy

Ageing:

Fresh (less than 30 days)

150 g

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