Cheese Room

FORMAGGIO DI CAPRA AL TRAMINER



Code: VAL-30655

Raw material:

Cow's and/or goat's milk

Shape & Texture:

The rind is thin and covered locally with the dregs of the must. The color of the paste is white to ivory. The paste is wet with small yes scattered across

Taste:

The taste is long, round, sweet with the aroma of the dregs of the grapes. The aftertaste is long, sweet, and winey with hints of wood and forest.

Curiosity:

This cheese was born in the old days. At those days they used to put the cheese into the grape dregs to hide it from the war raids, but also to hide it for taxation purposes

Region:

Veneto, Italy

Ageing:

Long-matured (more than 6 months)

Weight:

2 kg approx

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