

*Cheese Room*

## BLU DI CAPRA



Code: VAL-20905

Raw material:

Full cream goat and cow's milk

Shape & Texture:

The rind is nutty red in colour and slightly wrinkly, you can see where it has been punctured to help the herborization, the paste is a compact ivory colour with herborization.

Taste:

Slightly sapid and acid under the rind with aromas of milk and yoghurt, sensations of cellar and vegetables, of toasted fruit and goat.

Region:

Lombardy, Italy

Ageing:

Half-matured (1-6 months)

Weight:

2 kg

ELLERMANN TRADING LIMITED

<http://www.ellermann.hk> info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262

603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong