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 yoghourt, sensations of cellar and vegetables, of toasted fruit and goat.

Region:

Lombardy, Italy

Ageing:

Half-matured (1-6 months)

Weight:

2 kg

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