

# Capra Sarda di Montagna



## Source

- Sardegna

## Type of milk

- Goat

Cheese made from milk of Sarda breed goats (spotted and petite) and largest white Maltese breed reared in the wild on the Monte Linas. The milk is thermised to about 50 degrees.

Thus it was born the Sardinian mountain goat that accompany us in our cellars until such time as this amazing goat cheese can give the best of himself in the triumph of a sector of excellence and a testimony of the true values in the dairy world.

## Organoleptic characteristics

**Aspect and texture:** brown crust, striped, cylindrical

**Taste:** pleasant, decided

**Serving suggestions:** honey asphodel, Barbera d'Asti

## Technical characteristics

**Milk:** thermised goat milk

**Production method:** Artisanal

**Paste:** straw-colored, compact

**Salting:** in brine

**Ripening:** more than 60 days

**Production period:** seasonal

**Fats:** 50,1% F-dm

**Weight:** 3,2 - 3,6 kg

**Dimensions:** 18 x 12 cm



Formaggi per Tradizione

**Producers:** farmers from Sardinia