

# Formaggi di capra a latte crudo



## Source

-

## Type of milk

- Goat

From a small farm in the heart of Piedmont region, here it comes a brand new great production of goat milk cheeses!

Feeding animals is totally controlled, in Winter, the barn, feed with alfalfa hay and chopped cereal, in Summer, the wild pasture with wild herbs and chopped cereal.

The cheese is worked with the milk in the morning in addition to the milk milked rested to the previous evening, kept at room temperature with addition of calf rennet.

The result is a very fine and delicate product, with typical aromatic scents of herbs which are fed, it can be eaten both fresh and more mature.

## Organoleptic characteristics

**Aspect and texture:** soft compact paste. It has a milky white color.

**Crust:** "skin" of geotricum

**Taste:** delicate, slightly sour

**Serving suggestions:** fruity white wines, lagers. Orange marmalade, pumpkin jam and ginger. Walnut bread or grapes

## Technical characteristics

**Milk:** goat, whole, raw milk

**Production method:** artisanal

**Paste:** uncooked



Allevatore di Formaggi

**Salting:** dry

**Ripening:** minumun 5 days

**Production period:** since April to October

**Fats:** 55% Mgss

**Weight:** according to the differents sizes from 80 grs to 900 grms

**Dimensions:** according the differents sizes

**Producers:** cheesemaker of Cuneo area

**Whole cheese code:** 0911611 dama nera, 0911610 dama bianca, 09  
11605 tomino, 39 00049 rocchino, 09 11600 tuma, 09 11612 lingotto

**Cutted cheese code:** n.d.