

Capra Anzaschina Stagionata



Source

- Piemonte

Type of milk

- Goat

A brand new cheese made from goat's milk (rennet coagulation) from Valle Anzasca, the result of milk from native Chamois goats.

Available fresh, semi-matured and aged in our cellars, in particular during the period of goat milk production (March-October).

Organoleptic characteristics

Aspect and texture: Typical soft table cheese, with typical white crust mold

Taste: Sweet and delicate, with herbaceous scent

Serving suggestions: white wines with structure, light local reds (Croatina, Vespolina, Coste del Sesia)

Technical characteristics

Milk: goat milk, thermised

Production method: Artisanal

Paste: soft and elastic with small holes. Softer near the rind.

Salting: Dry

Ripening: minimum 25 days

Production period: March-October

Fats: 23% Mgss

Weight: About 250-300 gr.

Dimensions: Diameter cm 10, height cm 4 about



Allevatore di Formaggi

Producers: Farmers from Valle Anzasca (Piedmont)

Whole cheese code: 3600202