

# Nostrale di capra



## Source

- Piemonte

## Type of milk

- Goat

The goat, you know, is a generous and stubborn animal. From the milk of this wonderful animal we obtain precious and tasty forms: the nostrale represents a characteristic example. Balanced sapidity and a very perceptible sweetness make this product truly unique in the cheese cart.

## Organoleptic characteristics

**Aspect and texture:** compact paste, white in color with fine and sparse holes

**Taste:** Full taste and intense flavor, typical goat cheese

**Serving suggestions:** red wines, light beers. Orange marmalade, pumpkin jam and ginger. Fresh fruit, panne with grapes or walnuts.

## Technical characteristics

**Milk:** goat's cheese, pasteurized

**Production method:** artisanal

**Paste:** cooked

**Salting:** in brine

**Ripening:** more than 6 months

**Production period:** seasonal

**Fats:** 30% MGS

**Weight:** 2,5 - 3 kg

**Dimensions:** Diameter 20 cm, height 8 cm



Allevatore di Formaggi

**Producers:** Farmesr from North Piedmont

**Whole cheese code:** 770NOC1

**Cutted cheese code:** 770NOC2