

Lingottino di capra a latte crudo “in fiore”



Source

- Piemonte

Type of milk

- Goat

A brand new version of “Prato Fiorito” from Piedmont, starting from the base of “Lingotto” goat milk cheese. The raw milk Lingotto is garnished with dried flowers that give the cheese intense and typical aromas of the pastures of the animals.

Organoleptic characteristics

Aspect and texture: soft, more or less compact depending on the seasoning, whitish crust tending to brown with maturing, covered with flowers

Taste: delicate and acidulous

Serving suggestions: fruity white wines, flowery jellies

Technical characteristics

Milk: goat, whole, raw

Production method: artisanal

Paste: raw past

Salting: dry

Ripening: minimum 20 days

Production period: from April to October

Fats: 40% Mgss

Weight: 150-200 g

Dimensions: 10x6 cm, h. 2 cm

Producers: cheesemaker of Cuneo area



Allevatore di Formaggi

Whole cheese code: 3900053

Cuttet cheese code: n.a.