

Capra Lago d'Orta

Source

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Type of milk

- Goat



News from goat's milk cheese from Lago d'Orta. A small local cheesemaker has developed a production of cheeses with lactic coagulation, according to the great Piedmontese tradition. Few and selected cheeses, from free animals to the pasture and eating wild herbs. Available with white rind or under ash.

Organoleptic characteristics

Aspect and texture: Compact cheese

Taste: intense and fragrant

Serving suggestions: structured white wines, dried fruit and dark chocolate

Technical characteristics

Milk: goat's milk, raw

Production method: Artisanal

Paste: fresh and compact

Salting: Dry

Ripening: 15 days minimum

Production period: All over the year, depending of availability of goat milk

Fats: 45% Mgss



Allevatore di Formaggi

Weight: About 300 Gr

Dimensions: Diameter 8-10 cm, Height 5-6 cm

Producers: Local farmer on lago d'Orta hills

Whole cheese code: 3900012 - 3900013

Cutted cheese code: N/A