

# Formaggio di Capra dell'Ogliastro



## Source

- Sardegna

## Type of milk

- Goat

Goat cheese suitable for medium-long seasonings, strong and fragrant flavor, with hard and crumbly texture.

The milk comes from free grazing animals, while the seasoning takes place on the hills in the heart of Ogliastro in Sardinia, benefiting from a climatic mix between the sea breeze and the crystalline purity of the air of the Gennargentu mountains, this gives a Taste and unique and unmistakable aroma.

## Organoleptic characteristics

**Aspect and texture:** Large shape, straw colored rind, hard and crumbly texture

**Taste:** Intense, always stronger during the seasoning

**Serving suggestions:** White wines, chestnut honey and orange jam

## Technical characteristics

**Milk:** pasteurized goat milk

**Production method:** crafts

**Paste:** hard and crumbly dough

**Salting:** dry salting

**Ripening:** 9/12 months

**Production period:** summer production

**Fats:** 29 g/ 100g



Allevatore di Formaggi

**Weight:** BOUT 10 kg

**Dimensions:** barefoot 14.5cm diameter 34cm

**Producers:** Farm in Sardinia from the mountains

**Whole cheese code:** 1113377

**Cutted cheese code:** 1113379