

Canestrato di Capra dei Basilischi



Source

- Basilicata

Type of milk

- Goat

Among the oldest cheeses in the traditional Italian cheese.

Dating back as early as the fourth century A.C. , The Enotri, shepherds and farmers turned the milk in typical rush baskets, from there its name.

The production area includes the south, but even more marginal areas unsuitable for grazing by domestic cattle, grazing by goats valued as inland Lucan between the Val d'Agri and Val Basento and it is here that the company Guffanti selects the best canestrato goat.

Organoleptic characteristics

Aspect and texture: crust: the intense straw yellow color pasta: compact, soluble, white to slightly pale yellow ripening advanced, with a few small holes

Taste: delicate and slightly typical goat mandorlacedo and spicy.

Serving suggestions: Full-bodied white wines, dry taste harmonious

Technical characteristics

Milk: goat, whole, raw

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: 30 days minimum

Production period: all over the year



Formaggi per Tradizione

Fats: 27% 29% Mgss

Weight: 1,5 to 5 kg

Dimensions: l 20-25 cm, h 10-15 cm

Producers: dairies in the Agri Valley