



Allevatore di Formaggi

## Torta di Peghera di capra



### Description

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This goat's milk cheese is the sister of the already well-known Torta di Peghera, a cow's milk cheese. It is a washed-rind cheese, made with a technique that gives it an exquisite centripetal maturation, which becomes increasingly intriguing with age. [guffanti\_pdf\_button]

### Characteristics

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#### Region



Lombardy

#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

#### Appearance

More or less creamy depending on aging

### **Flavor**

Delicately goaty

### **Pairings**

Medium-bodied red wines, light red wines, generally blanche-style beers

## **Technical specifications**

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- **Tipologia di Latte:** Goat
- **Milk:** pasteurized goat's
- **Processing:** artisanal
- **Cheese Paste:** raw, washed crust
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** all year round
- **Fat:** 35 Mgss
- **Weight:** 1.5 kg
- **Dimensions:** diameter 18 cm, h. 3/4 cm
- **Producers:** cheesemakers of the Taleggio Valley
- **Whole Cheese Code:** 1501071
- **Cutted Cheese Code:** n/a