CaPrimo



Description

Goat cheese produced in the Bergamo area.

CaPrimo is the perfect product for those seeking a sweet, delicate, and creamy goat's cheese. It's characterized by its compact size, about 600 grams, and its soft texture and enveloping flavor.

Suitable for starting a complete tasting, with increasing tenors and flavors.
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Characteristics

Characteristics

Region



Milk Origin



Appearance

Soft dough with a feathery bloom in the crust

Taste

Sweet, round, slightly aromatic taste

Pairings

Fruity white wines or light reds. Orange marmalade, pumpkin and ginger jam. Walnut or raisin bread.

Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** goat cheese, pasteurized milk
- **Processing:** artisanal
- **Cheese Paste:** light-colored creamy
- **Salting:** dry
- **Seasoning:** minimum 7 days
- **Production:** all year round
- **Fat:** 23% OF WHICH SATURATED 17%
- **Weight:** 600 kg approx
- **Dimensions:** cylindrical, 10 cm diameter, 5 cm high
- **Producers:** Cheesemakers from the Bergamo area
- **Whole Cheese Code:** 0909554
- **Cutted Cheese Code:** n/d