



Allevatore di Formaggi

Capra Sarda di Montagna



Description

Cheese made with the milk of goats of the Sarda breed (small and spotted) and the Maltese white breed (larger) raised in the wild on Mount Linas. The milk is heated to about 50 degrees Celsius. This is how **Capra Sarda di Montagna** is born, which we accompany in our cellars until this extraordinary goat's cheese is able to give its best, a triumph of an excellent supply chain and a testament to the true values ??of the dairy world. [guffanti_pdf_button] [WATCH THE VIDEO](#)

Characteristics

Characteristics

Region



Sardinia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Brown crust, ridged, cylindrical shape

Taste

Pleasant, decisive

Pairings

Asphodel Honey, Full-bodied Red Wines

Technical specifications

- **Milk:** goat cheese, thermized milk
- **Processing:** artisanal
- **Cheese Paste:** compact, straw yellow
- **Salting:** brine
- **Seasoning:** more than 60 days
- **Production:** seasonal
- **Fat:** 50.10% Mgss
- **Weight:** 2 - 3, 3, 6 kg
- **Dimensions:** 18 cm diameter, 12 cm high
- **Producers:** cheesemakers from Sardinia
- **Whole Cheese Code:** 1113348
- **Cuttet Cheese Code:** 1113349