# Capra Rocchino a latte crudo (black or white)

## Description

From a small family-run dairy located in the heart of the Langhe, here is a production of great goat cheeses. The animals' diet is completely controlled: in winter, they are kept in the stables and fed on alfalfa hay and chopped cereals, while in summer, they are left to graze in the wild on wild grasses and chopped cereals. The cheese is made with the morning milk in addition to the rested milk milked the previous evening, kept at room temperature with the addition of calf rennet. The result is a very fine and delicate product, with aromatic scents typical of the herbs they feed on, suitable for being consumed both fresh and at a ripe age. The black crust version is obtained by sprinkling the crust with charcoal. [guffanti_pdf_button] WATCH THE VIDEO

## Characteristics

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**Region**

**Milk Origin**

**Appearance**

Soft, compact paste. Milky white in color. Rind: Geotricum “skin.”

**Taste**

Delicate, slightly acidic

**Pairings**

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

## Technical specifications

- **Tipologia di Latte:** Goat
- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 5 days
- **Production:** from April to October
- **Fat:** 55% Mgss
- **Weight:** Approx 300 gr.
- **Dimensions:** diameter 4 cm, height approximately 6 cm
- **Producers:** cheesemaker from Cuneo
- **Whole Cheese Code:** 3900049 (white) - 3900051 (black)
- **Cutted Cheese Code:** n/a