



Allevatore di Formaggi

Capra Mista Sabauda



Description

Goat and sheep cheese produced by cheesemakers in northeastern Piedmont, after maturing in underground cellars for at least 45 days.

A thin, light-colored rind characterizes its delicate appearance, typical of a good table cheese that is simple in shape but has great substance.

Excellent pairing with Piedmontese red wines.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Cylindrical shape, soft texture

Taste

Delicate and fragrant, with a soft hint of goat

Pairings

Red wines, light beers. Orange marmalade, pumpkin and ginger jam. Fresh fruit, walnut or raisin bread.

Technical specifications

- **Tipologia di Latte:** Goat, Sheep
- **Milk:** goat cheese, pasteurized sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** soft, white color
- **Salting:** brine
- **Seasoning:** 45 days
- **Production:** seasonal depending on the availability of goat's milk
- **Fat:** 45% Mgss
- **Weight:** 500 gr.
- **Dimensions:** diameter 8 cm, height 7 cm
- **Producers:** Cheesemakers of North-Eastern Piedmont
- **Whole Cheese Code:** 3000034