



Allevatore di Formaggi

Lingottino di capra a latte crudo “in fiore”



Description

A brand new version of the great Piedmontese classic “Prato Fiorito”. The goat's milk cheese “Lingotto” ([link to Lingotto](#)) is used as the basis for the production. The raw milk from Lingotto is garnished with dried flowers that give the cheese intense aromas, typical of the animals' pastures. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

soft, more or less compact depending on the seasoning, whitish rind tending towards brown with seasoning, covered with flower petals

Taste

delicate and with notes of light acidity, due to lactic coagulation (without the use of rennet)

Pairings

fruity white wines, flower jellies

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** from April to October
- **Fat:** 44% Mgss
- **Weight:** 150 - 200 g
- **Diametro:** 10x6 cm, height 2 cm
- **Producers:** casaro allevatore del Cuneese
- **Whole Cheese Code:** 3900053