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]

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