Capra Rocchino a latte crudo “in fiore”



Description

The Piedmontese tradition of "Prato Fiorito" (Flowering Meadow) is renewed with the**Capra Rocchino**. Made strictly from raw milk, this specialty is garnished with dried flowers that not only embellish it but also give the cheese intense aromas typical of the animals' pastures. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



AppearanceSoft, compact texture. Milky white in color. Rind: Geotricum “skin,” covered in flower petals.Soft, compact texture. Milky white in color. Rind: Geotricum “skin,” covered in flower petals.**Taste**delicate, slightly acidic**Pairings**Fruity white wines, light beers. Orange marmalade, pumpkin and ginger jam. Walnut or raisin bread.

Technical specifications

- **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:** 300 g
- **Diametro:** diameter 6-7 cm, height 6-7 cm
- **Producers:** cheesemaker from Cuneo
- **Whole Cheese Code:** 3900053 (Rocchino) – 0911616 (Lingottino)