Allevatore di Formaggi

Capra fresca Valcuvia



Source

- Lombardia

Type of milk

- Goat

An acidic fermented goat's cheese produced, therefore, with animal rennet without allowing for the natural acidification of the milk and draining off the liquid. It is typically produced in the alpine and pre-alpine areas lying between Piedmont and Lombardy. This method does not require the consistent removal of the serum and, as a consequence, the product must be consumed quickly.
There is also an aromatised version where herbs and spices are used and one where the cheese is dried and ripened using vegetable carbon.
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Organoleptic characteristics

Aspect and texture: white, very soft paste that occasionally weeps serum
Taste: goaty, slightly acid
Serving suggestions: Fruity white wines, lagers. Marmalade, marrow and ginger preserve. Fresh fruit. Olives in brine. Walnut and raisin bread.

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Technical characteristics

Milk: full fat, raw, goat's milk
Production method: artisan
Paste: uncooked, not pressed
Salting: dry
Ripening: none
Production period: from February/March to October
Fats: 40 % F-Dm
Weight: 100-150 gr
Dimensions: variable
Producers: small goat herder-dairies from the Valcuvia (Lombardy)
Whole cheese code: n.d.
Cutted cheese code: n.d.

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