

Nostrale di capra



Source

- Piemonte

Type of milk

- Goat

The goat, you know, is a generous and stubborn animal. From the milk of this wonderful animal we obtain precious and tasty forms: the nostrale represents a characteristic example. Balanced sapidity and a very perceptible sweetness make this product truly unique in the cheese cart.

Organoleptic characteristics

Aspect and texture: compact paste, white in color with fine and sparse holes

Taste: Full taste and intense flavor, typical goat cheese

Serving suggestions: red wines, light beers. Orange marmalade, pumpkin jam and ginger. Fresh fruit, panne with grapes or walnuts.

Technical characteristics

Milk: goat's cheese, pasteurized

Production method: artisanal

Paste: cooked

Salting: in brine

Ripening: more than 6 months

Production period: seasonal

Fats: 30% MGS

Weight: 2,5 - 3 kg

Dimensions: Diameter 20 cm, height 8 cm



Allevatore di Formaggi

Producers: Farmesr from North Piedmont

Whole cheese code: 770NOC1

Cutted cheese code: 770NOC2