

## PINETTA "the wife" - Sweet Goat's Blue Cheese

Pinetta is Pino's wife and this is her marbled goat milk cheese.

This truly unusual cheese is delicate and very tasty so that it appeals also to non goat cheese lovers.

We see her as a "Lady" with a delicate and well-balanced character. She is never aggressive but persistent and convincing.

The aromas and flavours reach their peak after a minimum ageing period of 90 days in a fresh, humid but naturally ventilated space.

## In 2013, 2015 and 2023 he won the QUALITY AWARD at national dairy contest INFINITI BLU, dedicated to blue cheese that is held every year in Gorgonzola.

At the World Cheese Awards 2017-2018 in London it was awarded the Gold Medal.

At the Italian National Cheese Competition All'Ombra della Madonnina in 2018 it was awarded the Quality Award.

## Ingredienti / Ingredients / Ingrèdients:

Pasteurized goat MILK, live milk enzymes, rennet, salt, penicillium glaucum. ALLERGENS: MILK and MILK protein

Category	Unità di misura / Unit of measurement / Unité de mesure:
Cheese	Kilo
Refined Blue Cheese	<b>Tipo di confezione / Package Type / Type d'emballage:</b> One piece wrapped in tin, foil
Type of milk	Peso per confezione / Weight per piece / Poids par pièce:
Goat	approx. 4 kg
Milk treatment	Confezioni per collo / Pieces per box / Pièces par colis: 2 shapes
Pasteurized milk	
Availability	Conservazione / Storage conditions / Conservation: Refrigerate from 0°C to +4°C
Almost always available	Mezzo di trasporto / Transportation / Transport:
Rennet	Refrigerated from 0°C to +4°C
Animal	Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
Edible crust	45 days
Not edible	Ordine minimo / Minimum order quantity / Commande minimum: 1 shape
Award-winning cheese	
Awards	

## Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	KJ 1331 - kcal 318
Grassi / Fat / Gras: di cui acidi grassi stauri / of wich saturated fatty acid / Dont acides gras saturés:	26 g 16 g
Carboidrati / Carbohydrates / Hydrates de carbone: di cui zuccheri / of wich sugars / Dont les sucres:	1 g <0,1 g
Proteine / Proteine / Protéines:	19 g
Sale / Salt / Sel:	1,6 g