



Codice prodotto: 11152

“Caprinero” – Goat’s cheese with raw milk

Raw milk cheese, whole goat’s milk, skilfully worked with French technique, with a very white, soft but compact paste and with its typically rough rind, a symptom of its aging process. On the sub-crost it will tend to become softer, indeed, creamy and its typically flowery rind, treated with charcoal tends to slightly separate from the paste when it is very mature.

Called Caprinero because it is a goat’s milk cheese coloured black.

The crust, as for all the flowered crusts, must be eaten.

**At the National Cheese Competition in the Shadow of the Madonna, in 2018 he was awarded the Superior Quality Prize.
He also won 1st place in the “Crudi in Italia” 2018 competition.**

Categoria

Cheese
Refined
The specials

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
Wrapped with protective film

Tipo Di Latte

Goat

Peso per confezione / Weight per piece / Poids par pièce:
160 gr approx.

Reperibilità

Seasonal

Confezioni per collo / Pieces per box / Pièces par colis:
6 pieces

Caglio

Animal

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4°C

Edibilità Crosta

Edible

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Formaggi Premiati

Awards

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
25 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (6 pieces)