



“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 Madonnina, in 2018 he was awarded the Superior Quality Prize. He also won 1st place in the “Crudi in Italia” 2018 competition.