



“Dama Bianca” – The White Checkersboard Goat’s milk

All we can say, but not that we lack imagination; this cheese has been created to be well noticed in a cheese market because, certainly, is not unnoticed. The other particularity of this cheese is that even if being produced only with goat’s milk, has a very delicate taste that is able to meet the wishes and tastes of every palate.

It has a very soft dough that tends to become creamy and that can be mostly enjoyed if taken outside fridge at least one hour before tasting to express all its aromas and flavors.