

# CACIOTTONA DI CAPRA IN FIENO



<b>CODE</b>	30323P
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Goat's milk

Portion of goat's milk caciotta matured for two months under hay

<b>DESCRIPTION</b>	Pasteurized goat's milk
<b>APPEARANCE</b>	The rind is thin, covered with natural hay. The color of the paste ivory and compact
<b>TASTE</b>	The taste is milky, buttery, round, smooth, dolce with hints of grass and flowers. The aftertaste is round, dolce with hints of cellar and forest
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>OUR SELECTION</b>	Emanuela e Carlo manage the Latteria Perenzin dairy, founded 4 generations ago. Emanuela is the great granddaughter of Domenico Perenzin the founder with his children, (one of whom Valentino Angelo was Emanuela's grandfather) of the first dairy in the 1900's in Tarzo, a few kilometres from the actual site built in 1958 and renovated in 1997.
<b>CURIOSITY</b>	The milk, about 4000 quintals per year, is collected in a large area in the Valle del Piave (Belluno Dolomites)

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