

# CACIOTTONA DI CAPRA AL TIMO



<b>CODE</b>	30336
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Goat's milk
<b>WEIGHT</b>	0,3 kg approx

Goat's milk caciottone in portions refined with Sicilian thyme leaves

<b>DESCRIPTION</b>	Caprino produced with milk collected by small farmers in the Alps and Prealps, aged with the fragrant thyme grown in Sicily, aged at least 2 months
<b>APPEARANCE</b>	The crust is thin and covered with dried thyme, the paste is compact, without holes and ivory white
<b>TASTE</b>	The persistence of the aroma of thyme and the scent of goat blend perfectly, giving an aromatic, elegant and characterful sensation Mediterranean; on the palate it is pleasantly melting
<b>MATURING</b>	At least 3 months
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>SUGGESTIONS</b>	Ideal to complete a pasta with vegetables, curious and original in the filling of a burger; it goes very well with dried tomatoes or seeds buckets

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