

CAPRA TONKA & VERMOUTH



CODE	30340
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	2,5 kg approx

Goat cheese aged with Vermouth and Tonka bean

DESCRIPTION	Cheese produced with goat's milk and aged with an interesting combination of Vermouth and Tonka bean
APPEARANCE	Amber in colour with evident dark streaks of tonka bean
TASTE	Very fragrant and aromatic; the perfume makes you travel between fresh notes of cardamom, star anise and fresh herbs, and warmer notes of honey and vanilla; in the mouth its elegance emerges: the qualitative base of the cheese gives a spicy persistence with light notes of goat milk
MATURING	At least 120 days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin is the fourth generation of a family that has been producing cheese since 1898. A reality that for over 120 years tells a cross-section of Venetian dairy crafts with a strong talent for experimentation and innovation. Today Emanuela leads with grit the family business, in which he was already a child, flanked by children who represent the fifth generation: Matteo takes care of the production while Erika follows the local PER Bottega & Cheese Bar and the shop of the dairy
CURIOSITY	This cheese was born from a refinement project developed by Erika, daughter of Emanuela, together with Riccardo of PER Bottega & Cheese Bar. Capra Tonka and Vermouth won the prestigious San Lucio Trophy in June 2021.
SUGGESTIONS	Excellent in pureness to appreciate the aroma at its best