

CAPRA IN FOGLIE DI NOCE



CODE	30638
COUNTRY OF ORIGIN **	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	200 g approx

**** ATTENTION: the origin of the raw material may be different**

Portion of goat's caciotta matured in walnut leaves

DESCRIPTION	Cheese made from pasteurised goat's milk ripened and wrapped in walnut leaves, in 200 g portions
APPEARANCE	The rind is quite thin and wrinkled but covered with walnut leaves; the paste is firm, without eyes and ivory white in colour
TASTE	Slightly savoury, sweet with a touch of hay; the nose is mildly goaty with hints of essential oils from walnut leaves
MATURING	At least 3 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin has been running the family dairy, that has been active for over 120 years, with determination and in which she envisioned herself already at a very young age. Today she is supported by her children who represent the fifth generation of the Perenzin family: Matteo takes care of production while Erika looks after the PER Bottega & Cheese Bar and the dairy shop