

CAPRA IN FIENO



CODE	30641
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**

Portions of goat caciotta aged in hay

DESCRIPTION	Cheese made from pasteurized goat's milk aged with its rind
APPEARANCE	The texture is compact, without holes, ivory-white in color; the rind is fairly thin, covered with hay
TASTE	Slightly savory, sweet with a subtle hint of grass and hay that enhances its sweetness
MATURING	At least 3 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin leads the family dairy with determination, a business that has been active for over 120 years and in which she envisioned herself involved from a very young age. Today, she is supported by her children, who represent the fifth generation of the Perenzin family: Matteo oversees production, while Erika manages the PER Bottega & Cheese Bar and the dairy shop