

CAPRA UBRIACATO AL TRAMINER



CODE	30643
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Goat's milk
WEIGHT	200 g approx

Handy portions of Traminer-ripened hard paste goat cheese

DESCRIPTION	Pasteurised goat's milk cheese, semi-hard, refined with Traminer grape marc and wine
APPEARANCE	The rind is thin, covered with marc, the paste is ivory-white, rather moist and with sparse, almost non-existent eyes
TASTE	Sweet, with light goat's notes and a pleasant fruity contribution related to the ageing in marc
MATURING	At least 5 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