

CAPRA IN PEPE E OLIO EXTRAVERGINE DI OLIVA



CODE	30640
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 matured goat's cheese, rinded with oil and pepper

DESCRIPTION	Cheese produced by Latteria Perenzin from pasteurised Italian goat's milk massaged with extra virgin olive oil, full-bodied and fragrant, flavoured with black pepper
APPEARANCE	The rind is quite thin and covered with coarsely ground peppercorns, the paste is firm, lacking in eyes and ivory white in colour
TASTE	Slightly sapid, sweet and with a slight peppery note
MATURING	At least 2 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