

Capra Mista Sabauda



Source

- Piemonte

Type of milk

- Goat
- Sheep

Goat cheese produced by the cheesemakers of northeastern Piedmont, after aging in underground cellars for a minimum period of 45 days.

A thin crust and light characterizes its delicate appearance, typical of good table cheese, simple in form but of great substance.

Excellent with red wines of Piedmont.

Organoleptic characteristics

Aspect and texture: cylindrical, soft dough

Taste: delicate and fragrant, with a hint of soft goat

Serving suggestions: Red wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit, nut bread or grapes

Technical characteristics

Milk: pasteurized goat

Production method: artisanal

Paste: by full white, soft

Salting: in brine

Ripening: 45 days

Production period: depending on the seasonal availability of goat milk

Fats: 45% Mgss

Weight: 500 gr.

Dimensions: diameter 8 cm, height 7 cm



Allevatore di Formaggi

Producers: Farmers from North-Eastern Piedmont

Whole cheese code: n.d.

Cutted cheese code: n.d.