

# Capra Lago d'Orta

## Source

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## Type of milk

- Goat



News from goat's milk cheese from Lago d'Orta. A small local cheesemaker has developed a production of cheeses with lactic coagulation, according to the great Piedmontese tradition. Few and selected cheeses, from free animals to the pasture and eating wild herbs. Available with white rind or under ash.

## Organoleptic characteristics

**Aspect and texture:** Compact cheese

**Taste:** intense and fragrant

**Serving suggestions:** structured white wines, dried fruit and dark chocolate

## Technical characteristics

**Milk:** goat's milk, raw

**Production method:** Artisanal

**Paste:** fresh and compact

**Salting:** Dry

**Ripening:** 15 days minimum

**Production period:** All over the year, depending of availability of goat milk

**Fats:** 45% Mgss



Allevatore di Formaggi

**Weight:** About 300 Gr

**Dimensions:** Diameter 8-10 cm, Height 5-6 cm

**Producers:** Local farmer on lago d'Orta hills

**Whole cheese code:** 3900012 - 3900013

**Cutted cheese code:** N/A