

Formaggio di Capra dell'Ogliastro



Source

- Sardegna

Type of milk

- Goat

Goat cheese suitable for medium-long seasonings, strong and fragrant flavor, with hard and crumbly texture.

The milk comes from free grazing animals, while the seasoning takes place on the hills in the heart of Ogliastro in Sardinia, benefiting from a climatic mix between the sea breeze and the crystalline purity of the air of the Gennargentu mountains, this gives a Taste and unique and unmistakable aroma.

Organoleptic characteristics

Aspect and texture: Large shape, straw colored rind, hard and crumbly texture

Taste: Intense, always stronger during the seasoning

Serving suggestions: White wines, chestnut honey and orange jam

Technical characteristics

Milk: pasteurized goat milk

Production method: crafts

Paste: hard and crumbly dough

Salting: dry salting

Ripening: 9/12 months

Production period: summer production

Fats: 29 g/ 100g



Allevatore di Formaggi

Weight: BOUT 10 kg

Dimensions: barefoot 14.5cm diameter 34cm

Producers: Farm in Sardinia from the mountains

Whole cheese code: 1113377

Cutted cheese code: 1113379