

Tuma semifresca di capra a latte crudo

Source

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Type of milk

- Goat



A RAW goat's milk cheese with a soft paste and few eyes, pearl white in colour.

Elegant, soft and velvety taste, with herbaceous hints.

Organoleptic characteristics

Aspect and texture: Cylindrical with flat faces, light straw colour

Taste: delicate with herbaceous hints

Serving suggestions: fizzy white wines, black bread and onion marmalade

Technical characteristics

Milk: raw goat's milk

Production method: artisanal

Paste: soft

Salting: dry

Ripening: 5 days

Production period: March - September

Fats: 37.5 % F-Dm

Weight: 250 gr

Dimensions: diameter 10 cm, h 2 cm



Allevatore di Formaggi

Producers: breeders and cheesemakers in lower Piedmont

Whole cheese code: 3900030