

Capra Ginestra



Source

- Lombardia

Type of milk

- Goat

Capra Ginestra, an excellent example of rennet-coagulated goat's milk cheese, comes from a magical and unspoiled location, immersed in the primordial pre-alpine nature, where the upper Lake Maggiore meets the generous mountains on the Italian-Swiss border.

The animals graze freely on the meadows surrounding the farm and, when in the cowshed, feed on hay harvested in the summer.

A virtuous circle that allows, when tasting this cheese skilfully bred in the Guffanti cellars, to recognise the aromas and flavours of Val Veddasca.

Organoleptic characteristics

Aspect and texture: semi-hard or hard straw-coloured paste with a slight look

Taste: intense, with animal notes, has a strong but balanced tone

Serving suggestions: Full-bodied, aged red wines. Fresh broad beans and peas. Oranges and figs. Quince mustard. Black bread.

Technical characteristics

Milk: raw goat's milk



Allevatore di Formaggi

Production method: artisanal

Paste: semi-hard

Salting: in brine

Ripening: 8 months minimum

Production period: Spring-Summer

Fats: 45% Mgss

Weight: about 2,4 kg

Dimensions: d. about 18 cm, h. about 7 cm

Producers: small farmer in Val Veddasca

Whole cheese code: 3600080