

PEPPERED GOAT'S MILK CACIOTTA



AGED GOAT CHEESE

–Capra Affine (cured) with Pepper and Extra Virgin Olive Oil”

New on the market, this goat cheese comes from the Veneto Region. It is produced in the foothills of the famous range of Mountains known as the Dolomites, specifically in the area known as Belluno Mountains, which lie due North from the famous City of Venice.

Here the goats roam freely and the milk reflects the varied grasses, flowers and herbs of these rich mountain pastures.

Made with pure goat's milk, the cheese is first aged for a period of 3 – 4 months. It will then begin the second phase of maturing.

For approximately 3 – 4 weeks the rind will be carefully cured – each cheese being individually rubbed daily by hand with the finest extra virgin olive oil, and then with large grains of fresh black pepper. This perfect blend of a very fine cheese with its' delicate and never too strong aroma from the goat's milk, together with the extra virgin olive oil and black pepper give us an unusual, very delicious and very interesting cheese. Serve as a table cheese or on a cheese buffet, and if it must be paired the best combination would be fresh fruit, particularly fresh pears.

Wine Pairing: if possible with a rather sweet fruity –passito” wine – this would be a sweet desert wine – for example the local venetian –Raboso Passito”.