



Aged Caprino Cavalese

Aged Caprino Cavalese is a cheese with a bold character, made from pasteurized goat's milk from Val di Fiemme. This artisanal cheese stands out for its intense and aromatic flavor, typical of aged goat cheeses.

Characteristics and Production

Aged Caprino Cavalese has a rough, light brown rind, a distinctive sign of its natural aging process. The paste is compact, bright white, with slight and sparse holes, a result of slow maturation that enhances its structure and aromatic complexity.

The cheese is carefully aged for several weeks, during which it develops its unique organoleptic profile. The aging process concentrates its flavors, giving the paste a slightly crumbly texture and a bold taste with notes ranging from lactic to slightly herbal, with a pleasant aftertaste reminiscent of alpine pastures.

Pairings and Culinary Uses

Aged Caprino Cavalese is a versatile cheese, perfect for tasting on its own or as an ingredient to enrich various recipes. It is ideal:

- Paired with honey and red fruit jams to enhance the contrast between sweetness and savoriness.
- With structured white wines or medium-bodied reds, such as a Gewürztraminer or a Pinot Noir.
- In the kitchen, to enrich gourmet salads, gratins, or melted on crostini and flavorful first courses.

Ingredients: pasteurized goat's milk, salt, rennet

Flavor: bold, typical of goat milk cheeses

External appearance: cylindrical shape, rough light brown rind

Paste appearance: whitish, compact, with slight and sparse holes

Weight: 3 kg



Produttore:

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