



Caprivoglie

Caprivoglie is Parrotta's goats cheese line, made with pasteurized goats milk made from the Murciano-Granadina breed, which is native to the Mediterranean regions of Spain. Goats cheese is nourishing, low-fat and digestible. It is usually sold in big pieces; Caprivoglie, with 425/450 gr, enrich your menu without waste.

Variations:

Red wine (35 days immersed in red wine);
Rosemary (70 days of aging covered with a layer of natural rosemary);
Fresh.



PRODUCT CODE

Cod. 90601 Fresh
Cod. 90604 Red wine
Cod. 90605 Rosemary

MILK ORIGIN

Spain

PACKAGING

450g Fresh, 425g Red wine and Rosemary

SHELF LIFE

150 days

BOX

6 pieces



Alta Gastronomia Casearia

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