
CRABU

GOAT MILK MATURE CHEESE

Semi-cooked cheese, produced with goat's milk from the Monte Linas area. Place of Sardinia where the breeding of goats fed on grazing is most widespread with the typical shrubs of the Mediterranean that give the milk their aroma and flavor.

Production area: Sardinia

Ingredients: goat's milk, rennet, salt and enzymes.

Salting: in brine.

Maturing: over 60 days.

Shape: cylindrical, smooth.

Weight: 2,5/3,0 Kg.

External aspect: dark brown rind, smooth.

Type of texture: pale yellow, compact.

Taste: pleasant, decisive.

Shelf life: 24 months.

Storage temperature: +4/+8 °C.

OUR GOATS
ARE FED ON GRAZING,
FOR THIS REASON THE MILK
HAS A HIGH QUALITY



Dimensioni:
18 x 12 cm circa

Fanari