

GRANELLO DI CAPRA



CASEIFICIO PAJE

Piedmont, Italy



SENSORY PROFILE

Granello di Capra is meticulously crafted following time-honored traditions. Its beautiful and rustic yellow-brown rind gives way to a distinguished paste with a medley of round flavors. As it matures, Granello di Capra transforms into a firm cheese while maintaining its creamy and refined undertones. Granello boasts the following tasting notes: rich caramel, toasty bread, hazelnut, and earth. Its nutty rich flavor makes it a great pairing with medium-bodied red wines, or as an exciting dessert accompaniment. Let it temper at room temperature before serving.

Ingredients: Pasteurized goat's milk, vegetable rennet, and salt.

TRADITION

Passionate about using traditional Italian cheese making techniques, Caseificio Paje brings you the finest artisan cheese experiences steeped in age-old practices. The owners Paolo and Denise, a couple that originally worked in technology, founded Paje to produce cheese in harmony with nature and live in better alignment with their lifestyle. At the heart of their philosophy is a deep commitment to sustainability and animal welfare. They have cultivated deep relationships with two farmers they purchase their quality milk from (who farm using organic practices). They practice low-temperature pasteurization to retain all the delicate flavors from the milk, and only use vegetarian rennet. Paje's great pride in their cheese selection showcases their dedication to the rich cheesemaking tradition of Piedmont.

ITEM NO	PJ0900
AGED	9 months
CASE	2 x 4.5 kg wheels
WEIGHT	20 lb



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