

SAN FANTINO Aged goat's cheese

Ingredients: goat's milk, salt

Production: 20 kg

Price euro per kg 35



We make a unique aged goat's cheese using milk from our goats feeding on the Mediterranean flora.

We age the cheese in a special room in our 17th Century house that is blessed with the blue mold typical of Gorgonzola, Stilton and other blue cheeses. The result is an incredible rich flavour that slowly but surely explodes in your mouth. Best accompanied by our Pear jam or Green tomato and peppers chutney and a glass of our wine.

We use most of the cheese for the clients of the Locanda but we have a few available for the connoisseurs.

