



# CAPRA SARDA

**PRODUCER:** *Fratelli Pinna*

**ORIGIN:** *Sardinia, Italy*

**ANIMAL:** *Goat*

**STYLE:** *Semi Cooked Cheese*

You don't see a lot of hard goat cheeses made in Sardinia but this is a great example. Surrounded by a hard, yellow olive oil brushed rind the cheese is a pleasing ivory white with distinctive aroma of fresh goat milk. A testament to the quality of the milk from pasture fed goats raised in the Sardinian hinterland the cheese carries a distinctive herbal note.

Despite four months in the Pinna family's ageing cellars in which the flavours of milk and culture unite, this Capra Sarda still has a fresh, pleasing taste of goat milk and a wonderful salty finish.

## QUICK FACTS

**Taste:** *Grassy, herbal, fresh milk, salt*

**Texture:** *Firm then creamy*

**Drink with:** *Sauvignon Blanc*

**Eat with:** *Pasta, vegetables, salad*

**Age:** *4 months*

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