

CASA COSTA DI GIULIA TASSO

Category: Dairy products

business description:

On the hills of Monferrato Casalese, in the area of Valle Cerrina, Giulia Tasso breeds Chamois coloured goats. They are milked twice a day, from February to December, to obtain fresh or aged cheese that makes the most of the organoleptic characteristics of their milk that is processed raw. At the 18th century farmhouse, you can purchase caprini, ricotta and Primosale, but also toma (semi-aged and aged for more than 30 days), Crosta Fiorita, and a magnificent goat's milk Taleggio; there is also cheese wrapped in walnut leaf or aged under beech wood ash. Blue cheese is also produced. The company also avails of a B&B, which offers two comfortable bedrooms.

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Links

<http://www.casacosta.it>

<http://www.casacosta.it>