LA FATTORIA DELLA CAPRA REGINA

Category: Dairy products
business description:

In 2006, Massimo Coizet, a businessman from Milan, decided to move to Fubine, in Monferrato. From there, the idea to dedicate himself to goat breeding and cheese production. This gave way to the opening of La Fattoria della Capra Regina, a short supply chain for high quality cheese where artisan production meets modern technology: in an aseptic environment with constant temperature and humidity control there are five different warm or cold rooms, an area dedicated to raw milk, and measuring the pH in the various stages of milk fermentation. The milk of the pure-bred Roccaverano goat, worked raw, produces approximately 200 Robiole della Regina every day in three different versions: the classic, the Velluto Nero della Regina aged for 7 days in fine charcoal powder and Riserva Segreta della Regina (aged 20 days). And then Capracotta, semi-aged soft paste cheese, always made from raw milk; the soft Squacquero to spread on bread; the ricotta made directly with the milk, puddings and yogurt ideal for those intolerant to cow's milk. Don't miss out on the Le Grand Bleu, blue cheese aged at least 60 days, with an intense fragrance and flavour, for true connoisseurs.

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Assessment

Noted in guide book: High
Prestige of the place: High