

Pantaleo-Wheel

Pantaleo is a unique goat's milk cheese from Sardegna with very limited production. Aged goat's milk cheeses are still relatively rare in Italy. It has been made since the 1960s, when goats were first introduced to the island of Sardegna. The Capra Sarda produces little milk, and for only about 6 months of the year. Aging for at least 100 days tempers the goatiness of the milk, while producing a robust, pleasing, salty-sweet flavor with a clean floral finish.

Product Details

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| Item | 015451 |
| Brand | Latterie De Sardegna |
| Sold By | EA |
| Pack Qty | 2 |
| Pack Size | 6 LB (RW) |
| Case GTIN/EAN/UPC | N/A |
| Unit UPC | N/A |
| Country of Origin | Italy |
| Shelf Life from Production | 8 months |
| Storage | Refrigerated |
| Kosher | No |
| Gross Case Weight | 12 LB (RW) |
| Ingredients | Pasteurized goat's milk, rennet, salt. |

