

Capriccio®

- Capriccio Asiago D'Alveo D.O.P Mezzano is made with skimmed unpasteurised cow's milk in Treviso, Italy. Aged for 4-6 months. Has a sharp taste and is crumbly in texture.
- Capriccio Asiago Semi-Matured is made with cow's milk in the alpine area of Asiago, Italy. The wheel of cheese is covered with a black wax to represent it's prestigiousness. This semi-matured Asiago has a full and creamy flavour with a smooth texture and is matured for over 40 days.
- Capriccio Montasio D.O.P made from skimmed unpasteurised cow's milk from Treviso in Northern Italy. Similar to Swiss cheese, it is firm in texture yet mild, delicate and somewhat fruity in flavour. Aged for 4-9 months. Traditional it is used for making frico, or fried cheese. It also makes a flavourful fondue.
- Capriccio Piave made from semi skimmed pasteurised cow's milk originating from the Piave River Valley region of Belluno in Italy's Veneto region. It is aged for 4 months. Has a dense texture without holes and still creamy and mild in flavour.
- These are perfect as a table cheese, sandwich filler and even grated over your favourite pasta dish or salad.



Asiago D'Alveo D.O.P Mezzano
9kg x 1 - CAPASI



Asiago Semi-Matured Black Skin
13kg x 1 - CAPASINERO



Piave Mezzano
6kg x 1 - CAPPIA



Montasio - D.O.P
6kg x 1 - CAPMON



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