

PIACENTINU ENNESE DOP



CODE	21433
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Raw Sheep's milk
WEIGHT	4 kg approx

Sicilian raw milk Pecorino, Slow Food Presidium, with pepper and saffron

DESCRIPTION	Raw milk from indigenous sheep breeds (Comisana, Lentinese, Testa rossa, Faccia rossa) added with local lamb or kidney rennet, saffron cultivated in the farm and pepper
APPEARANCE	The rind presents the pattern of the basket (canestro) and is golden coloured, the texture is compact, without eyes and golden coloured with spots of black pepper grains
TASTE	Mild, sweet, almost sugary, with intense notes of saffron, but also mediterranean herbs like oreganon or bush
MATURING	At least 5 months
PRODUCER	Caseari Di Venti - Calascibetta (EN) - Sicily
OUR SELECTION	Located in the area of Calascibetta, a town with ancient traditions, Di Venti dairy has been operating for more than thirty years in the production of typical Sicilian cheeses
CURIOSITY	A legend says that around 1090 the king Ruggero il Normanno was worried for his wife depression, so he asked the local dairy makers to produce a thaumaturgic cheese; needless to say that the saffron, recently arrived with Moors, was considered an anti-depressive and almost magic spice and the connection with cheese came up easily
SUGGESTIONS	A legendary cheese to complete a cheese platter, but also an amazing ingredient combined with fish or meat, wine or beer