

# PECORINO SEMISTAGIONATO TUMARRANO



<b>CODE</b>	21435
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	13 kg approx

A Sicilian Pecorino made with pasteurized milk

<b>DESCRIPTION</b>	Whole pasteurized sheep's milk
<b>APPEARANCE</b>	The rind is semi-hard with the pattern of the basket (canestro) the cheese is made in; the paste is compact and its colour is white
<b>TASTE</b>	Full on the palate, buttery, strong and pleasant; the aftertaste is long, buttery, round with strong hints of herbs from the Sicilian land
<b>MATURING</b>	At least 4 months
<b>PRODUCER</b>	Cooperativa Agricola Tumarrano - Cammarata (AG) - Sicily
<b>OUR SELECTION</b>	The cooperative also pays great attention to the packaging of its pecorino. In fact, it packs it under vacuum, so that it is possible to preserve its flavour and characteristics and keep it for a long time without difficulty
<b>CURIOSITY</b>	The Agricultural Cooperative Tumarrano was founded in 1971 in Cammarata (AG), from the need to bring together several small breeders of sheep and cattle, mainly for the slaughter of meat. In 2002, the collection and selling of milk was also introduced. In 2009, with the construction of the new cheese factory, the cheese making began and slaughter was abandoned. Today there are 60 members, all of which give sheep's milk from the sardinian breed, and they produce mainly ricotta and semi-mature pecorino. The historical president of the cooperative Francesco Madonna tells that the Pecorino Tumarrano is called by the local people the Gold of Cammarata for the yellow color of the pasta
<b>SUGGESTIONS</b>	Excellent companion to pasta dishes finished with tomato sauce. Unique also as a table cheese that calls for massive red wines