

PECORINO CROTONESE DOP FRESCO



CODE	31415
COUNTRY OF ORIGIN	Italy, Calabria
TYPE OF MILK	Sheep's milk
WEIGHT	1,5 kg approx

Fresh Pecorino produced in Calabria

DESCRIPTION Fresh Pecorino produced in Calabria with pasteurized sheep's milk

APPEARANCEThe paste is compact, with no eyes and ivory-white in colour; the rind is thin and light brown

in colour

TASTEThe taste is sweet and slightly savory, with pleasant floral and lactic hints

MATURING At least 60 days

PRODUCER Maiorano - Crotone (KR) - Calabria

OUR SELECTION Seasoning is 60 day long and the paste is soft and delicate

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