

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
APPEARANCE	The paste is compact, with no eyes and ivory-white in colour; the rind is thin and light brown in colour
TASTE	The taste is sweet and slightly savory, with pleasant floral and lactic hints
MATURING	At least 60 days
PRODUCER	Maiorano - Crotona (KR) - Calabria
OUR SELECTION	Seasoning is 60 day long and the paste is soft and delicate