

# PECORINO CROTONESE DOP FRESCO



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

Fresh Pecorino produced in Calabria

<b>DESCRIPTION</b>	Fresh Pecorino produced in Calabria with pasteurized sheep's milk
<b>APPEARANCE</b>	The paste is compact, with no eyes and ivory-white in colour; the rind is thin and light brown in colour
<b>TASTE</b>	The taste is sweet and slightly savory, with pleasant floral and lactic hints
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Maiorano - Crotone (KR) - Calabria
<b>OUR SELECTION</b>	Seasoning is 60 day long and the paste is soft and delicate

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