

PECORINO CROTONESE DOP SEMIDURO



CODE	31416
COUNTRY OF ORIGIN	Italy, Calabria
TYPE OF MILK	Sheep's milk
WEIGHT	2,3 kg approx

A raw milk pecorino, produced according to traditions dating back to XV century

DESCRIPTION	Raw sheep's milk
APPEARANCE	The rind is hard and its color is straw yellow. The paste is compact with some very small eyes across
TASTE	The taste is full, hazelnutty, slightly spicy with hints of butter
MATURING	At least 3 months
PRODUCER	Maiorano - Crotona (KR) - Calabria
OUR SELECTION	One of the greatest Italian pecorino produced by the farm Maiorano according to traditions dating back to XV century
CURIOSITY	The seasoning of this Pecorino cheese varies from 30 to 180 days and is one of the most appreciated. The forms are oiled with olive oil and kept in cool environments and at constant temperature
SUGGESTIONS	In its area of origin it is usually eaten with dried tomatoes and other in oil vegetables, typical of the southern cuisine. When matured, is very nice also grated on pasta. Try it with Lonzino di Fico: the sweetness of figs pairs very well with the salty and sharp taste of pecorino