

# PECORINO DI FARINDOLA



<b>CODE</b>	31440
<b>COUNTRY OF ORIGIN</b>	Italy, Abruzzo
<b>TYPE OF MILK</b>	Raw Sheep's milk
<b>WEIGHT</b>	2,5 kg approx

A very rare pecorino, produced in Abruzzo with pork rennet

<b>DESCRIPTION</b>	This cheese is made with raw sheep's milk coming from the breed of the Pagliarola Appenninica sheep in the Apennines mountains. This sheep is grown in the wild pastures in the eastern part of the Gran Sasso mountain
<b>APPEARANCE</b>	The rind is hard with the pattern of the basket (canestro) where the curd is drained. The color of the rind is yellow to reddish yellow. The paste is compact, flakey and its color is straw-yellow
<b>TASTE</b>	The taste is full-bodied, balanced and complex, dominated with rich aromas of earth, mushroom and mold. The aftertaste is long and depending on the maturity, could be piccante as well. The unique taste of this cheese is due to the production techniques and to pork rennet used in the milk processing
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Masserie del Parco - Arsita (TE) - Abruzzo
<b>CURIOSITY</b>	One of the most interesting Italian cheese; approaching such a cheese is a gastronomic trip, through sociology, history and anthropology; each cheese is labeled by the individual producers, bringing the name of the woman who made it
<b>SUGGESTIONS</b>	Meditation cheese, to be enjoyed in purity or paired with a good wine