

# PECORINO DI OSILO STAGIONATO



<b>CODE</b>	31491
<b>COUNTRY OF ORIGIN</b>	Italy, Sardinia
<b>TYPE OF MILK</b>	Raw Sheep's milk
<b>WEIGHT</b>	2 kg approx

A small pecorino from Sardinia, Slow Food Presidium

<b>DESCRIPTION</b>	Unpasteurised milk from sheeps of Sarda breed
<b>APPEARANCE</b>	It's a bit smaller compared to the classic Sardinian cheeses, a bit shorter in diameter, but taller; the rind is thin and pale yellow coloured, the paste has small and irregular eyes
<b>TASTE</b>	The aroma connects straight away with the world of Pecorino: wool, dry wood, aromatic herbs are just a part of a more complex structure; taste is sweet, buttery, nutty and pleasantly sapid, quite good hints of grass, bush and flowers; it might be spicy when aged over 6 months
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Luigi Pulinas - Osilo (SS) - Sardinia
<b>SUGGESTIONS</b>	Available in small quantity because we are at the end of the season; the new batches will be ready again in March