

PECORINO DI OSILO STAGIONATO



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

A small pecorino from Sardinia, Slow Food Presidium

DESCRIPTION	Unpasteurised milk from sheeps of Sarda breed
APPEARANCE	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
TASTE	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
MATURING	At least 6 months
PRODUCER	Luigi Pulinas - Osilo (SS) - Sardinia
SUGGESTIONS	Available in small quantity because we are at the end of the season; the new batches will be ready again in March