

# FORMAGGIO PECORINO MOLISSARDO



<b>CODE</b>	31544
<b>COUNTRY OF ORIGIN</b>	Italy, Sardinia
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	6 kg approx

Cheese produced in Sardinia with sheep milk of Sardinian breed

<b>DESCRIPTION</b>	Thermised sheep's milk collected exclusively from the breeders of the cooperative
<b>APPEARANCE</b>	The pasta is straw-colored with small, scattered eye, the hazelnut crust is thin and "canestrata"
<b>TASTE</b>	Slightly spicy with floral notes and honey
<b>MATURING</b>	At least 90 days
<b>CURIOSITY</b>	CAO Cheese (Cooperative Sheep Breeders) is a cooperative made up of 700 members, founded in 1966 with the aim of enhancing the pastoral heritage of Sardinia and aggregating a set of breeders to transform the milk of their respective companies into a cheese production of character