

FORMAGGIO PECORINO MOLISSARDO



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

Cheese produced in Sardinia with sheep milk of Sardinian breed

DESCRIPTION	Thermised sheep's milk collected exclusively from the breeders of the cooperative
APPEARANCE	The pasta is straw-colored with small, scattered eye, the hazelnut crust is thin and "canestrata"
TASTE	Slightly spicy with floral notes and honey
MATURING	At least 90 days
CURIOSITY	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