

GRAN CAO



CODE	31545
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	15 kg approx

Big size Pecorino produced in Sardinia, aged at least 9 months

DESCRIPTION	Pecorino produced in Sardinia with milk from Sarda sheeps collected only from the members of CAO cooperative
APPEARANCE	The paste is compact and straw yellow, with small eyes scattered across; the rind is hard and smooth
TASTE	Delicate, with vegetal and floral notes that make it unique
MATURING	At least 9 months
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
CURIOSITY	CAO Formaggi - Cooperativa Allevatori Ovini is a cooperative made up of 700 members, founded in 1966 with the aim of enhance the shepherd heritage of Sardinia and put together the milk coming from several small farms produced to produce an interesting range of cheeses
SUGGESTIONS	Perfect in combination with a fruity and harmonious white wine, such as the Vermentino dei Colli Luni of Liguria or with a red one like Lambrusco. Try it in a summer salad or in a cheese board. Delicious with raspberries