

PECORINO ROMANO DOP PORZIONI



CODE	31541
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	350 g approx

DOP cheese produced in Sardinia with Sardinian breed sheep milk

DESCRIPTION	DOP cheese produced in Sardinia with sheep's milk of Sardinian breed collected exclusively in Sardinia from cooperative breeders
APPEARANCE	The pasta is white in color, without eye, the crust is thin and white
TASTE	Sapid and intense with the characteristics of lactic acid
MATURING	At least 5 months
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
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