

FORMAGGIO SEMIDURO OVINO DI VENTI



CODE	21431
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Raw Sheep's milk
WEIGHT	6 kg approx

Classic sicilian pecorino, with a complex but delicate taste

DESCRIPTION	Raw milk from Comisana and Valle del Belice sheeps, added with local lamb rennet; the sheeps are fed with fodders cultivated by casearia Di Venti without using pesticides or phytosanitary products
APPEARANCE	The crust is thin and presenst the sign of canestro (basket), it has evident pepper grains; texture is compact, ivory coloured with little scattered eyes
TASTE	Mild with pleasant floreal and grass hints; the notes linked to pepper are aromatic and delicate
MATURING	At least 70 days
PRODUCER	Caseari Di Venti - Calascibetta (EN) - Sicily
OUR SELECTION	From the same producer of Piacentinu Ennese PDO, a canestrato with pepper that allows an easier approach thanks to its delicate and well balanced taste
CURIOSITY	Historically bound to Piacentinu Ennese, it has been generally offered as alternative to the ones that couldn't afford to have saffron
SUGGESTIONS	Perfect as a table cheese or as ingredient