

## GRAVIERA ALL'ORIGANO



CODE	42089
COUNTRY OF ORIGIN	Greece
TYPE OF MILK	Goat's milk Sheep's milk
WEIGHT	1 kg approx

Cheese made according to the recipe of the Greek Gravieria

DESCRIPTION	Sheep's and goat's milk and infusion with Greek oregano
APPEARANCE	The paste is elastic, ivory white, with evident presence of oregano
TASTE	Sweet, aromatic, with strong notes of oregano and Mediterranean bush; the salt is well balanced
MATURING	At least 3 months
PRODUCER	Papathanasiou - Agrinio - Greece
CURIOSITY	Pecorino cheese produced according to the iconic recipe of the Greek "Gravieria", starting from mountain milk; the flavoring with oregano is a tribute to the region where Papathanasiou is located
SUGGESTIONS	Try it on a pizza or even in a cutting board as an aperitif