

# GRAVIERA ALL'ORIGANO



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

Cheese made according to the recipe of the Greek Gravieria

<b>DESCRIPTION</b>	Sheep's and goat's milk and infusion with Greek oregano
<b>APPEARANCE</b>	The paste is elastic, ivory white, with evident presence of oregano
<b>TASTE</b>	Sweet, aromatic, with strong notes of oregano and Mediterranean bush; the salt is well balanced
<b>MATURING</b>	At least 3 months
<b>PRODUCER</b>	Papathanasiou - Agrinio - Greece
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Try it on a pizza or even in a cutting board as an aperitif

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