

## FORMAGGIO NERO VALVO



<b>CODE</b>	30922
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>TYPE OF MILK</b>	Cow's milk Sheep's milk
<b>WEIGHT</b>	5 kg approx

Sicilian Pecorino coated in ground black pepper

<b>DESCRIPTION</b>	Pasteurised whole sheep's milk and cow's milk
<b>APPEARANCE</b>	The crust is very dark brown because it is sprinkled with black pepper, the sub-crust is rather thin, and the dough is compact and without holes
<b>TASTE</b>	Sweet with just perceptible spicy sensations
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Caseificio Valvo - Enna (EN) - Sicily
<b>OUR SELECTION</b>	Valvo Dairy combines tradition and innovation: within a modern facility perfectly integrated into the hills of Enna, high-quality cheeses are produced, thanks to the commitment of expert cheesemakers with many years of experience and a strong dedication to authenticity. They pay close attention to all stages of production, from the selection of raw materials, through the processing, to the aging
<b>SUGGESTIONS</b>	Delicious slicing cheese