Date of creation: 14/03/2026

PECORINO PRIMOSALE PEPATO

CODE	31711
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk
WEIGHT	200 g

200 g pack of Biopek Primosale Pepato cheese

DESCRIPTION	Primosale Pepato in 200 g portions made exclusively with Sicilian sheep's milk and enriched with peppercorns
APPEARANCE	200 g portion in vacuum-sealed packaging, showing the basket-weave rind and the slightly straw-coloured white paste interspersed with peppercorns
TASTE	Lactic notes are predominant, but there are also aromatic notes from the presence of pepper, despite remaining delicate
MATURING	3-5 days
PRODUCER	Biopek - Gibellina (TP) - Sicily
OUR SELECTION	Biopek was founded in 2000 by Giuseppe Messina, who wanted to offer his customers high-quality pecorino cheeses. Giuseppe used to sell pecorino purchased from various dairies around the mainland, but the quality was always inconsistent, so he decided to set up his own dairy and control the product himself! Now, his sons Andrea and Pietro run the dairy, which is spotless and extremely well organised, and produce pecorino cheeses using only sheep's milk from small farms within a 70 km radius. The 200 g format was created in response to new market demands and the growing importance of service in terms of packaging, sizes and formats
CURIOSITY	In Sicily, sheep graze in winter and produce their best milk until spring; in summer, however, they dry up until October. Biopek processes half of the milk they produce throughout the year between March and May!
SUGGESTIONS	Excellent on its own on a platter or to enrich a salad. Also ideal in first courses or melted over white meat or grilled vegetables