

Cheese Room

PECORINO TOSCANO DOP EXTRA MATURE



Ref. CHE-1836102

Weight: 2kg

Pecorino aged about 12 months

Produced with selected sheep's milk, it shows a hard and glossy crust, as it is greased with olive-oil.

The paste is hard and granular.

The taste is persistent but sweet and palatable, with variegated and well balanced flavours.

A precious cheese.

Ingredients: Pasteurized sheep's milk, salt, rennet, lactic ferments.

Rind not edible, treated with olive-oil and covered by protective film.

Shelf life: 300 days

Preservation terms: Between +0 °C and +8 °C