







PECORINO MOLITERNO WITH TRUFFLE



Ref: CEN-23045G2

Weight: about 220g (Vacuum Pack)

Aging: 120/150 days Fatty Matter: 31,60% Production area: Sardinia

Hard or semi hard sheep's milk cheese, the taste of the Moliterno is exalted by the gustative notes of the truffle. The paste is white with a marbling of truffles. The crust has the typical signs of the reed baskets with the Central trademarked on the site of the wheel.

