

Cheese Room

PECORINO SEMISTAGIONATO CLASSICO



Code: VAL-31333

Raw material:

Pasteurized sheep milk exclusively from the Maremma area.

Shape & Texture:

The shape is cylindrical and the rind is thick. Its colour is medium to dark yellow. The paste is compact, without any eyes, and its colour is ivory.

Tasting Notes:

The taste is sweet, round and creamy. The aftertaste is long, sweet, and creamy with hints of grass and nature.

Region:

Tuscany, Italy

Ageing:

Half-matured (1-6 months)

Weight:

1,5-2 kg

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