Cheese Room

PECORINO CROTONESE DI GROTTA



Code: VAL-31414

Raw material:

Raw sheep's milk, obtained from sheep's of Gentile race, from the pastures of Marchesato in the Crotone area.

Shape & Texture:

The rind is dark and hard due to the long seasoning in natural caves. During that seasoning the cheese is cured with oil on the crust, a process that is called cappatura; the colour of the paste is dolden straw yellow. The paste is compact, hard, flakey and crumbly.

Tasting Note:

The taste is intense, long, earthy and slightly salty. The aftertaste is long, spicy with strong hints of olive oil, stone, nature and soil.

Region:

Calabria, Italy

Ageing:

Long-matured (more than 6 months)

Weight:

1,5-2 kg

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