Cheese Room

PECORINO CENERINO DI PIENZA CUGUSI



Code: VAL-31518

Raw material:

Pasteurized sheep's milk obtained from the sheep's farmed by the same dairy in Val d'Orcia

Shape & Texture:

The rind is thin however hard, covered with ash. The paste is hard and its colour is straw. Small eyes whose the size depends on the maturity are scattered across the paste

Taste:

The taste is long, buttery and dolce. The aftertaste is long, buttery, nutty, and fruity with hints of sage and herbs

Curiosity:

The ash is used in the maturity of the cheeses to prevent humidity and develop through the maturity a flakey character of the paste of the cheese

Region:

Tuscany, Italy

Ageing:

Half-matured (1-6 months)

1,2 kg approx

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong