

# GRANPECORINO PUGLIESE



<b>CODE</b>	21284
<b>COUNTRY OF ORIGIN</b>	Italy, Apulia
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	5 kg approx

Pecorino produced with only Apulian sheep's milk and aged in caves

<b>DESCRIPTION</b>	Aged cheese from Puglia made with pasteurized sheep's milk and aged in caves
<b>APPEARANCE</b>	The rind is 'canestrata', pink-orange in colour; the paste is ivory white in colour, without holes and compact
<b>TASTE</b>	Intense, with vegetal and floral notes
<b>MATURING</b>	At least 120 days
<b>PRODUCER</b>	Il Carro Srl Soc.Agr - Putignano (BA) - Apulia
<b>OUR SELECTION</b>	This pecorino is produced by Il Carro, a farmhouse in the heart of Puglia. Attention to animal welfare, the environment and the craftsmanship of productions and packagings are distinctive elements of this selection
<b>CURIOSITY</b>	The peculiarity of this pecorino is the aging inside a cave: the humid and cool environment gives this product a characteristic aroma
<b>SUGGESTIONS</b>	Excellent on its own accompanied by fresh seasonal vegetables or used to enrich first courses