

## PECORINO SUPERIORE 180 GG



<b>CODE</b>	31377
<b>COUNTRY OF ORIGIN</b>	Italy, Sardinia
<b>TYPE OF MILK</b>	Raw Sheep's milk
<b>WEIGHT</b>	1,5 - 1,8 Kg approx

Matured Sardinian pecorino made with raw sheep's milk

<b>DESCRIPTION</b>	Pecorino Sardo aged at least 6 months, raw milk, raw pasta and with lamb rennet in pasta
<b>APPEARANCE</b>	It has a pale straw-yellow paste, with a crumbly texture and a light holes
<b>TASTE</b>	Genuine, with a good balance of flavor; emerge hints of pasture and Mediterranean scrub
<b>MATURING</b>	At least 180 days
<b>PRODUCER</b>	OTTOPASSI - NORAGUGUME (NU)
<b>OUR SELECTION</b>	Rita, Paolo and Luca are three young people who have created an ambitious project : telling their homeland, Sardinia, through the breeding of Sardinian sheep and the processing of their milk in natural sheep's milk, with an entrepreneurial spirit and desire to innovate
<b>CURIOSITY</b>	For the production of its natural cheeses, Otto Passi uses only self-produced grafts that characterize all their sheep giving vaguely musky and animal notes
<b>SUGGESTIONS</b>	Perfect in a platter of Italian raw milk cheeses