

PECORINO SEMISTAGIONATO NERO DI SICILIA



CODE	31703
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk
WEIGHT	14 kg approx

Semi-aged cheese with a fragrant aroma thanks to the ground pepper on the rind

DESCRIPTION	Aged pecorino cheese coated on the outside with ground pepper
APPEARANCE	It has a rough rind and a slightly amber straw-yellow paste; it has a compact, semi-hard, and fairly firm texture
TASTE	It is fragrant to the nose, the presence of grated pepper (by them in the company) on the rind provides a pleasant aromatic contribution that alternates with the cheese's sweet and persistent perfume, with notes of Mediterranean scrub and oregano. As the cheese matures, it can become spicy, but the aging period must be longer than 8 months
MATURING	At least 90 days
PRODUCER	Biopek - Gibellina (TP) - Sicily
OUR SELECTION	Sicily is one of the homelands of Pecorino in Italy, and we traveled there to meet a new producer of sheep's milk cheese. The Biopek Dairy is located in Gibellina Nuova, in the hinterland of Trapani, and is managed by the Messina brothers, Pietro and Andrea. This genuine story has its roots in a small artisanal workshop where Pecorino cheeses, purchased from local producers, were aged and packaged. Since 2000, with the arrival of the second generation of the family, a new production facility was established, and in 2019 the latest expansion brought the production area to 3,000 square meters. Biopek selects and supports the best farms, optimizes daily milk collection with its own tank trucks, and processes the milk that arrives at the facility each day
CURIOSITY	The business was founded by the father in 2000 with the aim of enhancing the value of Sicilian sheep's milk (initially, they worked exclusively with organic milk), and it has gradually grown into the modern and well-organized facility it is today. Every day, they collect around 20,000 litres of milk with three vehicles from three provinces (Palermo, Trapani, and Agrigento) within a 65 km radius of the dairy. They visit about 80 farmers located in mountainous areas that are not always easy to reach; these are small farmers with flocks of up to 200 sheep each, requiring collection rounds that sometimes take the entire day
SUGGESTIONS	The Nero di Sicilia is a perfect cheese for an aperitif; it pairs divinely with acacia honey, marmalades, and preserves from Macedonia dell'Orto

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