

# PECORINO CANESTRATO STAGIONATO



<b>CODE</b>	31705
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	12 kg approx

Large pecorino cheese made from 100% Sicilian sheep's milk

<b>DESCRIPTION</b>	Pecorino Canestrato made from pasteurised sheep's milk of exclusively Sicilian origin and matured for 8 months
<b>APPEARANCE</b>	The wheel, that is called "canestrata", ochre in colour, has an important size. The paste is compact, dry and straw-yellow in colour
<b>TASTE</b>	Even with your eyes closed, you can recognise the Sicilian character of the cheese: a barely hinted sapidity enhances aromatic notes of oregano, dried tomato and Mediterranean scrub
<b>MATURING</b>	At least 8 months
<b>PRODUCER</b>	Biopek - Gibellina (TP) - Sicily
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	These cheeses take their name "canestrati" from the wooden basket in which the curd was originally deposited
<b>SUGGESTIONS</b>	Try it as an alternative to Romano DOP in a Cacio e Pepe