

# PECORINO PRIMIZIO PEPATO



<b>CODE</b>	31706
<b>COUNTRY OF ORIGIN</b>	Italy, Sicily
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	13 kg approx

Semi-aged pecorino cheese with whole peppercorns

<b>DESCRIPTION</b>	Pecorino made from 100% pasteurised Sicilian sheep's milk, with the presence of peppercorns and matured for about 4 months
<b>APPEARANCE</b>	The paste is straw-yellow in color with a sweet aroma, featuring the presence of pepper inside
<b>TASTE</b>	The flavour is sweet and persistent, with no animal notes or excesses of savouriness. Very pleasant Mediterranean scrub notes and the aromatic touch of black pepper
<b>MATURING</b>	At least 90 days
<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>	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
<b>SUGGESTIONS</b>	Recommended for a horizontal tasting alongside other cheeses from the Biopek company, excellent on its own or paired with Macedonia dell'Orto mustard preserves

This document has only an informative purpose and does not represent the technical sheet of the product