

PECORINO SALVIA



CODE	25212
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Raw Sheep's milk
WEIGHT	500 g approx

Sage-aged Pecorino from Serra Ferrara

DESCRIPTION	Hard cheese with a slow maturation process, made from sheep's milk sourced from animals fed with forage from the region of origin. The maturation lasts at least 40 days, and once completed, it is coated with sage grown on the farm without any treatment
APPEARANCE	The paste is soft and creamy, while the rind is a deep straw-yellow color
TASTE	The aroma imparted by the sage is distinctive, as is the pleasant scent it emits; the balance of fragrances and complexity of aromatic notes is perfect
MATURING	At least 30 days
PRODUCER	Caseificio D&D - Calitri (AV) - Campania
OUR SELECTION	The D&D Cheese Factory of Di Cecca Luigi S.a.S. is certified under IFS (International Food Standard) and BRC (Global Standard for Food Safety), certifications aimed at facilitating the effective selection of food suppliers for retail brands, based on their ability to provide safe products that meet contractual specifications and legal requirements
CURIOSITY	The cheese is aged for at least 30 days before being released for sale
SUGGESTIONS	An excellent table cheese to enjoy with a good slice of bread and a glass of tannic red wine. It can also be used as an ingredient to enhance both summer and winter salads