

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

DESCRIPTIONHard 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

TASTEThe 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

SUGGESTIONSAn 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

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