

# PECORINO ALLA LAVANDA



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| <b>CODE</b>              | 25214            |
| <b>COUNTRY OF ORIGIN</b> | Italy, Campania  |
| <b>TYPE OF MILK</b>      | Raw Sheep's milk |
| <b>WEIGHT</b>            | 500 g approx     |

Sheep cheese aged with Grandma Vincenza's lavender

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| <b>DESCRIPTION</b>   | Hard cheese made from sheep's milk sourced from animals fed with forage from the area of origin. The maturation process lasts at least 40 days, and once completed, the pecorino is coated with lavender grown on the farm without any treatment  |
| <b>APPEARANCE</b>    | The outer rind (inedible) is covered with lavender flowers, giving the pecorino a very distinctive appearance. The cheese paste takes on purplish hues just beneath the rind  |
| <b>TASTE</b>         | An intense and bold lavender flavor that remains more pronounced just beneath the rind, gradually softening toward the center of the cheese   |
| <b>MATURING</b>      | At least 30 days  |
| <b>PRODUCER</b>      | Caseificio D&D - Calitri (AV) - Campania  |
| <b>OUR SELECTION</b> | 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), two certifications aimed at facilitating the effective selection of food suppliers for retail brands. These certifications ensure suppliers' ability to provide safe products that meet contractual specifications and legal requirements |
| <b>CURIOSITY</b>     | The cheese is aged for at least 30 days before being released for sale  |
| <b>SUGGESTIONS</b>   | Excellent enjoyed on its own with a dry white wine, but also delightful as a topping on toast with a bit of orange marmalade  |