

# PECORINO CORATINO



## Source

- Puglia

## Type of milk

- Sheep

It's a typical hard, semi cooked sheep milk cheese. It's produced according to traditional technology that provides the use of natural rennet and the manual control of the key operations. For long time it was used as a grating cheese, now it is emerging as a semi matured table cheese.

## Organoleptic characteristics

**Aspect and texture:** compact and elastic paste, cream color. With the increasing of maturing it becomes brittle, pale yellow, with sparse holes.

**Taste:** Slightly tangy the semi-matured. Strong, with fragrant aroma the seasoned

**Serving suggestions:** Puglia cuisine, red wines as Castel del Monte d.o.c, Aglianico del Vulture d.o.c. and other strong blends

## Technical characteristics

**Milk:** sheep's milk

**Production method:** artisanal

**Paste:** hard, semi-cooked

**Salting:** in brine

**Ripening:** 3-4 months

**Production period:** seasonal

**Fats:** 26,5% Mgss

**Weight:** 5-7 kg



Allevatore di Formaggi

**Dimensions:** h. 16 cm, d. 26 cm

**Producers:** artisan cheesemakers in Puglia

**Whole cheese code:** 909471

**Cutted cheese code:** 909473