

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