

Formaggio Pecorino Fresco Coratino



Source

- Puglia

Type of milk

- Sheep

It's a typical semihard sheep milk cheese with elastic consistency, few holes and pale yellow paste.

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 table cheese.

Organoleptic characteristics

Aspect and texture: elastic paste, pale yellow color with few holes

Taste: slightly tangy with fragrant aroma

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 from Puglia and/or Basilicata

Production method: artisanal

Paste: semi-hard

Salting: in brine

Ripening: 20-40 days

Production period: seasonal, from January to August



Allevatore di Formaggi

Fats: 26,5% Mgss

Weight: 2,7 - 3 kg

Dimensions: d. 17 cm, h. 9 cm

Producers: artisan cheesemakers in Puglia

Whole cheese code: 0909475

Cutted cheese code: 0909476