

Pecorino Morbido caglio vegetale



Source

- Sardegna

Type of milk

- Sheep

Reinterpretation in a modern key, in the wake of the great tradition of Sardinian sheep's milk. This soft pecorino is born, strictly from raw milk, coming from animals of extensive pastoralism, with the use of vegetable rennet obtained from thistle flower. from a hard paste with elastic structure and sweet notes, deriving both from the use of sheep's milk and from vegetable rennet.

Organoleptic characteristics

Aspect and texture: Truncated cone-shaped form with two horizontal bases

Taste: Marked flavour of sheep, with a softened tone thanks to the presence of vegetable rennet

Serving suggestions: Full-bodied red wines. Spicy mustard with pears and quince. Carasau bread

Technical characteristics

Milk: sheep, raw milk

Production method: artisanal

Paste: hard, half-cooked

Salting: dry

Ripening: 60 days minimum

Production period: November-July

Fats: 44% MGSS



Formaggi per Tradizione

Weight: about 3,5 Kg

Dimensions: d 22 cm, h 18 cm (about)

Producers: farmer from Nuoro area