Grande formaggio di pecora Sardegna



Description

This is a Sardinian pecorino cheese, made with cooked curd, coagulated with calf rennet. Its flavor highlights the scent of the Mediterranean pastures on which the sheep graze. It was created with the intention of utilizing all the essential nutrients in milk, also improving its nutritional value, particularly the digestibility of milk fats and proteins. During its long aging process, intense proteolysis and lipolysis occur: both proteins and fats are broken down into smaller organic molecules, making the product easily assimilated by the body and more digestible. Furthermore, due to its low salt content and high calcium lactate content, it is recommended for any diet, including that of those with hypertension, but also for strengthening bones and preventing osteoporosis. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

semi-hard or hard straw-yellow paste with slight holes. Flavour: intense and spicy.

Taste

intense and spicy

Pairings

Full-bodied, aged red wines. Fresh broad beans and peas. Oranges and figs. Quince mustard. Carasau bread.

Technical specifications

- **Tipologia di Latte:** Sheep
- **Milk:** sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked pressed
- **Salting:** dry
- **Seasoning:** 16-24 months
- **Production:** December-July
- **Fat:** 35-40% Mgss
- **Weight:** 14 - 16 kg. approx
- **Dimensions:** width 16 cm, height 32 cm
- **Producers:** Sardinian dairies
- **Whole Cheese Code:** 1113626
- **Cutted Cheese Code:** 1113625