



Allevatore di Formaggi

Pecorino stagionato pepato Cedrino



Description

From Sardinia, specifically from the province of Nuoro (where the Cedrino River flows, hence the name pecorino), Guffanti harvests a special type of pecorino for aging. During the production process, coarse black peppercorns are added to the curd to compact it into the mixture. This process adds a touch of flavor to the natural sweetness of sheep's milk.
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Characteristics

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Region



Sardinia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ribbed crust, yellow-brown in color

Flavor

Sweet with savory notes from aging and black pepper

Pairings

Full-bodied red wines, rum, strawberry tree honey, whole-wheat bread

Technical specifications

- **Milk:** whole sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-cooked white color
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** all year round
- **Fat:** 47% Mgss
- **Weight:** shape approx 15/20 kg
- **Diametro:** diameter 32 cm, height 12/15 cm
- **Producers:** Cheesemaker from the province of Nuoro
- **Whole Cheese Code:** 7900101
- **Cutted Cheese Code:** 7900102