



Allevatore di Formaggi

## Pecorino foja de noce



### Description

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This pecorino is aged for several weeks between fresh walnut leaves.

The wheels and leaves are alternated in layers in special barrels.

The maturing process can continue for several more months, leaving the pecorino wrapped in the leaves.

[guffanti\_pdf\_button]

### Characteristics

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### Region



Marche

### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

straw-yellow, compact paste, with almost no holes

## Taste

intense and sweet, with the aroma of walnut leaves

## Pairings

Full-bodied red wines, spicy pumpkin mustard, Tuscan bread

## Technical specifications

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- **Milk:** sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 40 days
- **Production:** Summer
- **Fat:** 40% Mgss
- **Weight:** 1-2 kg
- **Diametro:** variable
- **Producers:** Montefeltro dairies
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a