



Allevatore di Formaggi

## Pecorino Coratino



### Description

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**Pecorino Coratino** is a typical semi-cooked hard cheese. It is produced using traditional techniques, which involve the use of only animal rennet and manual control of the main operations. These include processing, breaking, cooking the curd, and shaping. For a long time, it was intended for grating. Today, it is becoming established as a semi-mature table cheese.

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### Characteristics

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### Region



### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

The cheese is compact and elastic, cream-colored. As it ages, it becomes crumbly, straw-colored, and sparsely dotted with holes.

## Taste

The semi-mature cheese is slightly salty. The mature cheese is bold and has a fragrant aroma.

## Pairings

Typical Apulian dishes, regional red wines such as Castel del Monte d.o.c., Aglianico del Vulture d.o.c. and other strong blends

## Technical specifications

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- **Milk:** sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** hard semi-cooked
- **Salting:** brine
- **Seasoning:** About 3-4 months
- **Production:** seasonal
- **Fat:** 26, 5% Mgss
- **Weight:** 5-7 kg
- **Diametro:** high 16, diametr 26
- **Producers:** artisanal cheesemakers from Puglia
- **Whole Cheese Code:** 909471
- **Cuttet Cheese Code:** 909473