



Allevatore di Formaggi

Pecorino affumicato naturale a caglio vegetale



Description

An innovative cheese, produced exclusively in Sardinia. It is distinguished by the use of vegetable rennet, obtained from thistle ("Cynara Cardunculus") and mushroom ("Rhizomucor Miehei"). Its aromas are developed and enhanced by a combination of factors. In addition to the intrinsic characteristics of sheep's milk and raw curd, it is flavoured with natural smoking using Mediterranean scrub leaves. Finally, the use of vegetable rennet significantly affects the development of aromas and flavors during the maturation phase of this cheese. The "raw curd" technology gives the cheese a compact structure that, as it ages, tends to crumble. [guffanti_pdf_button]

Characteristics

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Region



Sardinia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

White and firm texture

Flavor

Strong and lactic, stronger with aging

Pairings

Raw porcini mushrooms and arugula, legume soups, green salad, artichokes and extra virgin olive oil, strawberry tree honey

Technical specifications

- **Milk:** whole sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** typical Sardinian salt brine
- **Seasoning:** minimum 2 months
- **Production:** all year round
- **Fat:** 43% Mgss
- **Weight:** 4 / kg 4
- **Diametro:** height 18 cm, diameter 22 cm
- **Producers:** Cheesemakers of Sardinia (Nuoro area)
- **Whole Cheese Code:** 1113341
- **Cuttet Cheese Code:** 1113374