Formaggio Pecorino Fresco Coratino



Description

It is a semi-hard cheese with an elastic consistency and sparse eyes, straw yellow in colour.

It is produced using traditional technology, which involves the use of only animal rennet and manual control of the main operations.

These include processing, breaking, cooking the curd and shaping it.

The larger forms were originally intended for use as grating cheese.

Today, however, it is establishing itself as a table product.

It is produced using traditional technology, which involves the use of only animal rennet and manual control of the main operations such as processing, breaking, cooking the curd, and shaping.

The larger forms were intended to be used as grating cheese, while today it is becoming established as a table product.
[guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

elastic paste, straw yellow in colour and sparse eyes

Taste

slightly savoury with a fragrant aroma

Pairings

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

Technical specifications

- **Milk:** sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** brine
- **Seasoning:** 20-40 days
- **Production:** from January to August, seasonal
- **Fat:** 26, 5% Mgss
- **Weight:** 2, 7 - 3 kg
- **Diametro:** diam. 17 cm, height 9 cm
- **Producers:** artisanal cheesemakers from Puglia
- **Whole Cheese Code:** 0909475
- **Cutted Cheese Code:** 0909476