

PECORINO SARDO DOP CHEESE



Sardinian pecorino DOP cheese from Sardinia is made from raw sheep's milk. Smaller than the roman, it is cylindrical in shape and weighs from 1 kg to 4 kg.

The bark is hard and smooth and its color varies with age, starting with the straw to dark reddish brown. The texture is grainy and the taste is nuts and herbs.

There are two types of Sardinian pecorino, one is the sweet matured from 20 to 60 days and weighs from 1 kg to 2 kg and has a white and firm mass with delicate and non-spicy flavor and another is the mature matured for up to 1 year which is harder, drier and with a very grainy texture and its taste is salty and spicy.