



Italy

PECORINO PEPPER 3 MONTHS WHEEL 2KG

A Pecorino cheese made from pasteurised sheep's milk. The paste has a grainy texture. The smell is delicate but long-lasting. It contains peppercorns which give more body to its flavour. Aged for 3 months.

CODE	3742
MILK	SHEEP
WEIGHT/PC	2 kg
PCS/BOX	2
BRAND	IL FORTETO
% FAT/IDM	50%
TEMPERATURE	08°
COUNTRY	ITALY



Product file downloaded from the www.iberconseil.es website

For more information, contact us.