



Cod.: 00271

“Crosta Nera” – Pecorino Black Rind Aged

Produced from unpasteurized sheep milk, it is skilfully aged for at least 120 days or more, and it is specifically from this ageing process that it receives its typical distinct taste, which is both delicate and sweet.

The rind is treated with olive oil residue (sludge) during its ageing period.

Category

Cheese
Refined
Hard Cheese - Matured

Type of milk

Sheep

Milk treatment

Pasteurized milk

Availability

Almost always available

Rennet

Animal

Edible crust

Not edible

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
Without wrapping (we can vacuum pack them if requested).

Peso per confezione / Weight per piece / Poids par pièce:
approx. 1300 grams

Confezioni per collo / Pieces per box / Pièces par colis:
4 shapes

Conservazione / Storage conditions / Conservation:
Refrigerate from +2 °C to +6 °C

Mezzo di trasporto / Transportation / Transport:
Refrigerated from +2°C to +6°C

Durata del prodotto / Product life in sealed package / Duréé du produit emballé:
approx. 120 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 shape