



## GIROTONDO

Ripened sheep milk cheese for Girolle

Cod.: 00180

It took almost two years of trials and experiments to make this cheese, but then we succeeded in making a cheese that not only has a pleasant taste, but also the ideal texture and structure to be used with Girolle.

It is ideal for hors d'oeuvres, for garnishing meat carpaccios, for decorating dishes, but its ideal use is as an aperitif to be paired with an elegant Italian white sparkling wines or Champagne. This cheese is able to amaze, to excite, thanks to the way it is presented, a cheese that amuses, in fact it is another of our 'fun' cheeses, for entertainment, since it is good to see when you cut it and excellent when you taste it.

### Ingredients:

Pasteurized sheep **MILK**, live lactic ferments, rennet, and salt. Surface treated with oil.

**Allergens:** Milk and milk derivatives

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### Category:

Cheese, Refined, Hard Cheese - Matured

### Milk:

Sheep

### Milk treatment:

Pasteurized milk

### Availability:

Limited/Rare, To book

### Milk origin:

Italy

### Unit of measurement:

Kilo

### Package Type:

Without wrapping or vacuum pack

### Weight per piece:

approx. 0,5-0,7 kg

### Pieces per box:

4 shapes

### Storage conditions:

Refrigerate from +4°C to +8°C

### Transportation:

Refrigerated from 0°C to +8°C

### Product life in sealed package:

approx. 90 days

### Minimum order quantity:

1 shape

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## Average nutritional values

per 100g of product

<b>Energetic value:</b>	1589 KJ / 383 kcal
<b>Fat</b> of wich saturated fatty acid	31 g 5,0 g
<b>Carbohydrates</b> of wich sugars	0,0 g 0,0 g
<b>Proteine</b>	26 g
<b>Salt</b>	2,6 g