



Codice prodotto: 00180

GIROTONDO – Pecorino da Girolle

Girotondo is not what you think when you look at the pic... it is not the most famous Swiss cheese, but a completely unknown sheep's milk cheese produced only with Italian milk, created precisely to give prestige to our dairy skills too.

It took almost two years of trials and experiments to create this cheese, but then we managed to make the cheese with the ideal texture to also be used with Girolle. Ideal for appetizers or to garnish meat carpaccio, but also to decorate dishes.

However, its ideal use is as an aperitif to combine with an elegant bubble wine, a cheese capable of astounding, exciting, thanks to its way of being presented, a flower of cheese that amuses, in fact it is another of our "fun" cheeses. entertaining, as it's great to see the cheese petal being created and great when you taste it. It cannot go unnoticed.

Not Edible crust.

Categoria

Cheese
Refined
Hard Cheese - Matured

Tipo Di Latte

Sheep

Reperibilità

Limited/Rare
To book

Caglio

Animal

Edibilita Crosta

Edible

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

Tipo di confezione / Package Type / Type d'emballage:
Without wrapping or vacuum pack

Peso per confezione / Weight per piece / Poids par pièce:
approx. 0,5-0,7 kg

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

Conservazione / Storage conditions / Conservation:
Refrigerate from +4°C to +8°C

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +8°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
approx. 90 days

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