



Rehoboam "RESERVE"

Cod.: 00274

Sheep milk cheese with special dimensions ripened in underground caves

The name, Réhoboam, is 'borrowed' from the world of wine, i.e. the bottles with this name correspond to the size of 6 bottles of 750 ml with a total content of 4.5 litres. In this case, the cheese in question corresponds to 6 wheels of about 1.5 kg of golden rind for a total of about 9 kg or something more.

The processing technique is the same as for Crosta d'Oro cheese, but in this case, by changing the size of the wheel and the ripening time, we obtain a totally different pecorino, both in structure and taste. It is a pleasant and very appealing cheese, not only for its large size, but above all for its taste, not piquant but very delicate and balanced, but obviously becoming slightly spicy as it ages.

The classic cheese to be enjoyed with good bread and.... if it is the season, a nice pear abate or some walnuts.

Nothing else is needed to get the right satisfaction.

Defined RESERVE because it is put on the market after about 12 months of ageing in caves and is produced only once a year and with a very limited production run.

Ingredients:

Pasteurised sheep **MILK**, milk enzymes, rennet, salt, surface treated with grape-seed oil and vinegar.

Allergens: Milk and milk derivatives

Category:

Cheese, Refined, Hard Cheese - Matured

Milk:

Sheep

Milk treatment:

Pasteurized milk

Availability:

Limited/Rare, Seasonal

Milk origin:

Italy

Unit of measurement:

Kilo

Package Type:

Naked shape

Weight per piece:

Approx. 9-13 kg

Pieces per box:

1 shape

Storage conditions:

Refrigerate from 0°C to +4°C

Transportation:

Refrigerated from 0°C to +4°C

Product life in sealed package:

About 120 days

Minimum order quantity:

1 shape

Average nutritional values

per 100g of product

Energetic value:	1594 KJ / 384 Kcal
Fat	33,1 g
of wich saturated fatty acid	22,9 g
Carbohydrates	0 g
of wich sugars	0 g
Proteine	25,9 g
Salt	1,2 g