



Cod.: 00179

Pecorino Red Marzolino

All the cheese produced in spring when the sheep could finally feed on fresh grass, was once known as Marzolino (March cheese). This cheese is now produced all year round so the name now identifies a specific type of cheese with a specific shape (yet each producer can make it in different shapes), rather than its period of production.

The cheese making process is similar to that of fresh pecorino cheese; however, the real difference is in the salting stage and when the pieces are turned over. In fact, they are placed next to each other and turned over 6 times in the first two days to ensure they take the shape of a "gianduotto"* which is their unique characteristic.

It also goes through an ageing process, which ranges from 40 to 60 days, and takes place at controlled temperature and humidity conditions. The rind is treated with oil and tomato paste.

Category

Cheese
Refined
Semi Hard cheese Half matured

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

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

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:
approx. 900 grams

Milk treatment

Pasteurized milk

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

Availability

Almost always available

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

Rennet

Animal

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

Edible crust

Not edible

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
approx. 60 days

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