



Cod.: 00174

“Camomillo” – Pecorino refined with Chamomile flowers

From the Crosta d'Oro, another new creation is born in the De' Magi caves, this very limited edition cheese, in fact, is made only once a year, after the flowering of the chamomile that is born spontaneously in our meadows, is collected and placed in small oak barrels. Time and aroma do the rest.

Surely, every year will be different, and probably it will be just luck, but the first time it was made really came a masterpiece, a cheese with a truly unique aroma, especially in the sub-crost, where you can perceive really characteristic vegetable scents.

Category

Cheese
Refined
The alchemies

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

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Vacuum

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:

approx. 1300 grams

Milk treatment

Pasteurized milk

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

4 shapes

Availability

Limited/Rare
Seasonal

Conservazione / Storage conditions / Conservation:

Refrigerate from +2 °C to +6 °C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from +2°C to +6°C

Rennet

Animal

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:

approx. 90 days

Edible crust

Edible

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape