



“Castagnino” – Pecorino refined with chestnut leaves

Cod.: 00186

The Chestnut is known for being a very tannic wood, the same characteristic we find in its leaves, in addition to the various vitamins and minerals contained therein. They are not harvested all year round, but only in spring and summer to put them together with the cheese in earthenware jars to help make a very special refinement.

This cheese has changing characteristics from year to year, from batch to batch of production, but not only in the usual batch if we taste a shape that ages at the bottom of the container and one at the top of the container we will find two different cheeses. Obviously this is not a defect, but a characteristic of our typical way of aging in a traditional way.

Available only in a few periods of the year and with very limited quantities, it is possible, however, to make an annual production schedule.

Crust not edible.

Ingredienti / Ingredients / Ingrédients:

Pasteurized sheep's milk, live milk enzymes, rennet, salt. Surface treated with chestnut leaves. ALLERGENS: MILK and MILK protein

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 gr

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 0°C to +4°C

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Rennet

Animal

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

Edible crust

Not edible

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

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	1573 kJ / 379 kcal
Grassi / Fat / Gras:	29 g
di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:	20 g
Carboidrati / Carbohydrates / Hydrates de carbone:	gr 3,5
di cui zuccheri / of wich sugars / Dont les sucres:	gr 0,0
Proteine / Proteine / Protéines:	gr 25
Sale / Salt / Sel:	gr 1,5