



**Cod.:** 00377

## “PISTILLINO” – Pecorino with Saffron

This cheese is made exclusively from sheep's milk from Italian farms, flavoured with saffron, from which the name Pistillino comes. It is an unmistakable reminder of the pistil of the crocus from which what some call yellow gold comes, due both to the colour it gives to the dishes, but also to the cost of this delicious aroma. The unique and different processing technique from all other producers is the secret that helps to make this cheese so different from all other flavoured cheeses on the market.

Taste it, and you'll see.

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### Category

Cheese  
Refined  
The specials

### Type of milk

Sheep

### Milk treatment

Pasteurized milk

### Availability

Almost always available

### Rennet

Animal

### Edible crust

Edible

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

Kilo

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

Vacuum

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

approx. 800 grams

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

6 shapes

### Conservazione / Storage conditions / Conservation:

Refrigerate from +2 °C to +6 °C

### Mezzo di trasporto / Transportation / Transport:

Refrigerated from +2°C to +6°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