



*Typical Italian food and wine from Marche region*  
*Prodotti tipici delle Marche*

# **FORMAGGI - CHEESES**



## ORGANIC PECORINO

White and open, this cheese is more flavoursome and it is more suitable for who loves savoury cheese. It is made with not pasteurised sheep's milk and matured for around 30 days.

**Not available on july, august and september.**

**Ingredients:** not pasteurized sheep's milk, curd, salt

**Conservation mode:** 8 / 12 ° C

**Durability:** Cheese fresh, possible maturation.

### SERVING SUGGESTIONS

Perfect if it is served as starters with salami or cured meats in general.



## TYPICAL MARCHIGIANO FRESH PECORINO

It is a white open cheese, not very sharp and hence ideal for those who prefer a more delicate taste. Obtained from working pasteurised sheep's milk and matured for around 25 days.

**Ingredients:** pasteurized sheep's milk , milk ferments, curd, salt , E235

**Conservation mode:** 8 / 12 ° C

**Durability:** Cheese fresh, possible maturation.

### SERVING SUGGESTIONS

Best served as starter with salami and cured meats or with "Acacia" honey.



## SEMI MATURE PECORINO CHEESE

This is a cheese which is compact and white, a delicate but more defined flavour. It is made from pasteurised sheep's milk and left to mature for around 4 months.

**Ingredients:** pasteurized sheep's milk , milk ferments, curd, salt , E235

**Conservation mode:** 8 / 12 ° C

**Best Before:** 120 Days

### SERVING SUGGESTIONS

Best served as starters with salami and cured meats, it could be served with black berries or black cherry jam and “Melata” honey or “Castagno” honey as well.



## MATURE PECORINO CHEESE

This is a white and compact cheese with a stronger taste. Obtained from pasteurised sheep's milk and matured for 16 months.

**Ingredients:** pasteurized sheep's milk , milk ferments, curd, salt , E235

**Conservation mode:** 8 / 12 ° C

**Best Before:** 120 days.

### SERVING SUGGESTIONS

Best served as starter with salami and cured meats, it could be served with black berries or black cherry jam and “Melata” honey as well or grated as pasta condiment instead of Parmisan.



## CHILLY PECORINO

This is a white and very open cheese, quite spicy and therefore suitable to those who prefer a stronger taste. It is made with pasteurised sheep's milk to which is added finely chopped chilli and left to mature for around 25 days.

**Ingredients:** pasteurized sheep's milk , milk ferments, curd, salt , chilly, E235

**Conservation mode:** 8 / 12 ° C

**Durability:** Cheese fresh, possible maturation.

### SERVING SUGGESTIONS

Serve as starters with salami, cured meats in general or with in oil products such as olives, artichokes, onions etc. to soften the spicy flavour of the cheese.



## TRUFFLE PECORINO

This is a white open cheese which is not very sharp and therefore suitable for most palates. Made with pasteurised sheep's milk with the addition of finely chopped Norcia truffle and set to mature for around 25 days.

**Ingredients:** pasteurized sheep's milk , milk ferments, curd, salt , truffle, E235

**Conservation mode:** 8 / 12 ° C

**Durability:** Cheese fresh, possible maturation.

### SERVING SUGGESTIONS

Best served as starter with others types of cheese to exalt its particular flavour or with salami and cured meats.



## FOSSA PECORINO CHEESE

This cheese is golden in colour and quite hard which is of a savoury taste. Made with a particular working process of the pasteurised sheep's milk and left to mature for 3 months and then in a straw and herb lined hole in the ground for a further three months. The final three months permits the cheese to adopt the surrounding aromas of herbs and earth and the flavour of the previous maturation.

**Ingredients:** Pasteurizes sheep's milk, curd, salt.

**Preservatives:** None

**Colourings:** None

**Characteristics:** Finely granulose paste, define flavour with sweet taste getting something more intense but always welcoming and pleasant.

**Maturing Time:** 6 months

**Best Before:** 120 days

**Conservation:** +4/8°C +39,2/46,4 F

### SERVING SUGGESTIONS

Open the vacuum-packet 4 hours before using the product. Serve as starter with salami, Parma ham, cured meats in general or with "Melata" honey or "Stachys" honey to exalt its savoury taste.