



Pecorino Romano, A.O.P.

Produced from sheep's milk, Pecorino Romano cheese may be slightly piquant as ripening. Just try it grated on various dishes!

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Ewe
Milk Treatment	Thermized
Country	Italy
Region	Latium and Sardaigne
Details	N/A
Producer	N/A
Fat	32%
Minimum Refinement	8 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and sweet
Aligoté, Sauvignon

Red Wine



Aromatic and supple
Barbaresco, Brunello di Montalcino

Beer



Brune Ronde
Old Ale, Quadruple

SIMILAR PRODUCTS

- » Manchego 12 mois, A.O.P. (en)
- » Pecorino Siciliano Pepato (en)