



gli inimitabili



Orosella

Pecorino Cheese

Description

Table cheese made by whole sheep's milk, takes its name from the Lacesa facility area - "Orosai"

Shape and Weight

Cylinder-shaped, with straight sides and flat faces - from 2 to 3.5kg

Texture

Compact, occasionally with sparse small eyes, light straw-yellow color

Flavor

Mild, delicate and aromatic

Maturation

minimum 20 up to 40 days

Shelf life

120 days
