

AGED



GRANDUCATO DI CASTRO NERO

NAME *aged cheese from sheep's milk*

PRODUCT *pecorino with an intense aroma and a sweet sour flavor. After aging it becomes spicy and pleasant*

APPEARANCE *cylindrical in shape, it has a hard, canestrated brown outer rind*

INGREDIENTS *fresh sheep's milk, salt, natural rennet*

ALLERGENS *milk and its by-products*

GMO *does not contain and is not derived from GMOs*

SIZE (variable weight) *Kg 3,000*

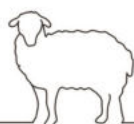
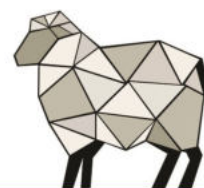
AGING *over 6 months*

REFINING *hand-salted and cellar-aged at 6-9°C*

PACKAGING *vacuum packed with vegetable paper for food*

MODE OF CONSERVATION *refrigerated at 4°C*

AVAILABILITY *year-round*



NUTRITIONAL FACT - AVERAGE VALUES PER 100G OF PRODUCT
Energy 1920 kJ / 463 - Fats 39g of which saturated fatty acids 27g
Carbohydrates 1,8g of which sugar 0g - Proteins 26g - Salt 2g