



- Produced in Lazio and Sardinia where free range sheep are raised.
- Aretta is aged for 4 weeks. Is straw yellow in colour with a light and semi smooth find. Made with 78% cow's milk and 20% sheep's milk. Has a soft texture with a mild and delicate in flavour. Produced in the Reggio-Emilia region.
- Saracino is the jewel amongst the Pecorino range. Made with sheep's milk and aged for only 4 weeks. Its rind is carved in basket-like stripes and is mild in flavour. Produced in beautiful region of Reggio-Emilia.
- Novella is a fresh and a semi firm cheese dotted with red peppers. Made with sheep's milk and aged for only 4 weeks. It has a nutty flavour with hints of chilli , making it spicy and is smooth and soft in texture.
- Auricchio Pecorino al Tartufo is the real touch of luxury. Made with sheep's milk and is encrusted with small specks of black truffles from Tuscany, Italy. Is a semi soft cheese, has a earthy, salty and rich taste with a pungent aroma. Aged for 30 days.
- Ideal on platters with pears and walnuts or drizzled with strong chestnut honey or with cold meats. Also ideal to use as a grating cheese for pasta and risotto.



Aretta
1.2kg x 3 - AURPECO04



Saracino
2kg x 2 - AURPECO08



Pecorino with Truffles
1.2kg x 3 - AURPECO010



Pecorino Caciotta Novella
2kg x 2 - AURPECO09



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