

Fatto a mano. Da sempre.

- Auricchio PECORINO is the generic name for cheeses made from 100% pure sheep's milk.
- Produced in Lazio and Sardinia where free range sheep are raised.
- Pecorino Romano Aged 12 months. Is a fragrant, mature hard cheese, salty and sharp in flavour.
- It has received the D.O.P. Seal that guarantees the is cheese was made locally and using traditional method & promises the highest quality!
- Pecorino Calcagno Bucaro Aged for 5 months is also a mature hard cheese. Has a herbaceous flavour and is compact, firm, flaky and smooth texture. Also available with studded black peppercorns.
- Collesardo Classico has Aged for 45 days and has a smooth texture with a almost sweet flavour. It is buttery and firm in texture.
- Collesardo Susardu is black in rind. Texture is soft cheese, aged for 60 days with a milky white colour, with a subtle yet pungent taste and smooth in texture.
- Moliterno Aged 3 months. Made with 80% sheep's milk and 10% goat's milk. Is a hard cheese, that is full of flavour and has an mature taste.
- Ideal as a table cheese, in sandwiches, as a cooking ingredient or perfect with cold meats and fresh seasonal vegetables.





Pecorino Romano 6kg x 1 - AURPECO01X2



Pecorino Romano 250g x 12 - AURPECO01D



Pecorino Calcagno 3kg x 2 - AURPECO02X2



Pecorino C/Sardo Classico 2.8kg x 2 - AURPECO06



Pecorino C/Sardo Susardu 2.8kg x 2 - AURPECO05



Pecorino Moliterno 3kg x 2 - AURPECO03



Pecorino Calcagno Pepato 3kg x 2 - AURPECO02AX2

