

- Pecorino Toscano comes in two varieties Young (white) and Aged (black) cheese.
- Pecorino Toscano (white) is a young cheese, made using sheep's milk from Tuscany. Aged for 40 days. It is a semi-soft cheese, with a creamy and smooth texture. Its flavour is mild, creamy with leafy overtones.
- Pecorino Toscano (black) is a aged cheese, made with sheep's milk from Tuscany. It is a semi hard cheese, aged for over 4 months. The texture is compact and offers a certain resistance to the cut.
- Ideal to serve it on platters, in sandwiches or it's even perfect for grilling.



No



Pecorino Toscano (White) 2kg x 2 - CAPPECO3



'Aged' Pecorino Toscano (Black) 2kg x 2 - CAPPECO4