

calendar

distributors of the finest foods

CASA MADAIO

Paglierino 2kg

Origin: Campania, Italy
Classification: Artisan
Milk: Sheep's Milk
Type: Hard
Form: 2kg wheel
Item Code: 700494



Authentic pecorino from the cellars of Casa Madaio, named after the Italian for straw - referring to its pale yellow colouring.

Milk collected from sheep grazing in the Cilento National Park in Campania is used to make these small, young wheels of pecorino. After 3 months of aging at Casa Madaio's cellars at Castelcivita, its interior develops a straw colour and the paste becomes compact and dense with slight elasticity.

Aromatically complex, its flavour is mild and sweet with a great depth and long finish.



WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar



www.calendarcheese.com.au