

PAGLIERINO 2KG

CASA MADAIO



Origin:	Campania, Italy
Classification:	Artisan
Milk Type:	Sheep's Milk
Cheese Type:	Semi Hard & Hard
Form:	2kg Wheel
Rennet:	Animal
Code:	700494

Milk collected from sheep grazing in the Cilento National Park 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.