

Pecorino Romano DOP



The Pecorino Romano 24-month Deroma wins thanks to its genuineness and exuberance. It's a classic Pecorino Romano as 100% of Romans intended it to be: spicy, powerful and heady, with robust taste, full of flavor and aromatic notes. These characteristics evolve with the different aging margins and growth of secondary aromas.

Great on salads and pasta. Combines well on a Fava Beans and Bruschetta recipes.

Pecorino (from Italian Pecora, sheep) is a spicy cheese with a variety of uses similar to parmesan cheese. It is said that the raw milk cheese has a nutty note with lemony flavor, which is commonly associated with sheep's milk cheese. But there are differences in consistency and taste depending on the degree of ripeness. While the young, fresh Pecorino is very soft, the hardness increases with the duration of maturation whose taste is always spicy and intense. The aroma of Pecorino is unmistakable.

Pecorino Romano DOP is used for preparing several Authentic and unique Pasta dishes like: Spaghetti Carbonara, Bucatini Alla Amatriciana, Salsa "Cacio e Pepe" and "La Gricia" sauce.