




— CASEIFICIO STORICO —
AMATRICE



The Petrucci company, for over 50 years high quality and genuinines assurance in the dairy sector, is glad to appear to the great audience with the reopening of historical Amatrice daiky, renewed and made competitive thanks to the management spent in the renovation of a so important and esteemed factory, in the suggestive landscape of Amatrice.

The factory is located inside the national park of Gran Sasso and Laga Mountains, in a space surrounded by nature, between a wood and the shady shores of Tronto river, overhung by a rock spur.

Amatrice, of very ancient origins and inhabited since ancient Rome period has been, over the centuries, the protagonist in these places history, and it well continues to be so.

Its well known culinary journes have brought, first in Rome, and, later on in all the world,their country but delicious gastronomics traditions baggage:

The “pasta alla gricia”, and the very well know “pasta all’amatriciana”, are by this time, its foundation. The natural beauties and the suggestive charm of these places live inside the taste and the flavor of the Amatrice tradition disks, made delicious and superb also thanks to the goodness of the ingredients that compose them. To revive the historical Amatrice dairy is part of development project for an healty eating, today more than ever desiderable, in a manufacturing sector threatened by speculations harmful to healt. Since the end of last century the Petrucci’s company is carrying on a tradition handed down from father to son, with a work which respects both the ancient experiences and the modern requirement due the most recent sanitary norms.



Wisdom

Perfect acquaintance level of things; to possess doctrine and knowledge; to be learned. The ancient philosophers knowledge to know own wisdom, to possess ability to discern together with moral dowries.

Wisdom as Leonardo da Vinci says:

"you mean that the old age has the knowledge for its food."

(LEONARDO)



Ricotta di pecora



RICOTTA di PECORA AMATRICE GENTILE

Milk

Italian sheep, pasteurized, transformed within 24 hours from the milking.

Ingredients

sheep milk whey, sheep milk, salt.

Characteristics

cottage sheep milk with a truncated cone shape, with rows of bushes outside

it shows a bright white colour which exalts its freshness and purity.

It shows a creamy aspects and a taste which remembers the ancient practices the shepherds employed to product a ricotta cheese. The sheep milk comes exclusively from flocks grazing inside Lazio territory.

In the kitchen

Ricotta is a complete food to be tasted for its natural goodness, but also very good with several ingredients

It can be utilized to make very good pies or tarts, or with tomato sauce for starting dishes

It can also be tasted with fine seeds crumbs and honey, with cocoa, accompanied to ripe fruits or inside coffee.

James and wines

It can be served together with fresh white, aromatic and scented wine.



Product code	Weight	Semiseasoning
A020	2 kg	Fresh
A010	270 gr	Fresh



Ricotta di pecora

RICOTTINA ROMANA D.O.P.

Milk

Italian sheep pasteurized transformed within 24 hours from milking.

Ingredients

Sheep milk whey, sheep milk, salt.

Characteristics

It is product with milk coming exclusively from Lazio countries, this Ricotta romana distinguishes itself thanks its delicate taste, suitable to be accompanied to several dishes and cakes. Its colour is bright white, its shape is of truncated cone, its paste is clotty and very soft, its flavor delicate.

In the kitchen

Ricottina romana DOP is a complete food, to be tasted for its natural goodness, but also very versatile. It can be utilized to make excellent cakes or tarts, or with sauces for starting dishes.

To be tasted with pine seeds crumbs and honey, with cocoa, accompanied to ripe fruits or inside coffee.

James and wines

It can be served together with frsh, white, aromatic wine.



<i>Product code</i>	<i>Weight</i>	<i>Semiseasoning</i>
A080	270 gr	Fresh
A082	2 kg	Fresh



Ricotta mista



RICOTTA MISTA di AMATRICE

Ingredients

Whey from sheep milk and cow milk. Milk from sheep and cows, salt.

Characteristics

From to extra fresh cheeses, here is the mixed ricotta, in which sheep and cow milk combine in a perfect union, shown by a white pearly colour and by a peculiar taste, extremely delicate, with a softness fragrant of fresh milk.

In the kitchen

We can use it as main ingredient or to accompany many dishes, to stuff cakes or to prepare salty dishes.

It is very tasty accompanied by cocoa or cinnamon powder. The best wine to sheep with this kind of ricotta is the white one or the vin rose.



Product code	Weight
A030	270 gr
A040	2 kg

Goat Ricotta



GOAT RICOTTA OF AMATRICE

Ingredients

Whey from goatish milk, goatish milk, salt

Characteristics

We are tempted to assimilate the goat ricotta to the sheep one, because of the same frustum of cone shape and the same whiteness, but, tasting it, we recognize its special peculiarities, such as its own and unmistakable taste; rich in vitamins and mineral salts, it is, moreover, very digestible and tolerable.

In the kitchen

Excellent to prepare hour-deuvres, with small peaces of hazelnut or pistachios very tasty with fresh summer fruit, or accompanied by acacia or chestnut honey. The best wine to sip with this kind of ricotta is the white one or the vin rose.



Product code	Weight
A060	2 kg
A050	270 gr



Ricotta di pecora



RICOTTA SALATA of AMATRICE

Milk

from Italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Whey from milk sheep, sheep milk, salt.

Characteristics

It derives from genuine sheep milk and its seasoning is longer than that one from fresh ricotta. It's made with the whey coming from cheese working and it has cylindrical shape, well pressed and sustained. The unrefined salt, which covers it at the end of working, allows it the best preservation without modifying its remarkable taste, sweet and delicate. Its paste is strong, half-hard and has a bright white colour, exalting the purity and freshness of the product.

In the kitchen

Excellent grated in crumbs on the macaroni. For example on the "tomatoes orecchiette", and on the typical "pasta alla norma".

Well appreciated without as well as accompanying of vegetables, of sliced ham or salads. Very good with marmalade and sparkling wine.



Product code	Weight	Semiseasoning
A070	3,5 kg	Fresh



Ricotta di pecora



AMAFETTA RICOTTA STAGIONATA in CASSETTA

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Whey from sheep milk, sheep milk, salt.

Characteristics

It derives from genuine sheep milk and its seasoning is longer than that one from fresh ricotta.

It's made with the whey coming from cheese working and it has a cylindrical shape, well pressed and sustained. The unrefined salt, which covers it at the end of working, allows it the best preservation without modifying its remarkable taste, sweet and delicate. Its paste is strong, half-hard and has a bright white colour, exalting the purity and freshness of the product.

In the kitchen

Excellent grated in crumbs on the macaroni. Well appreciated with out as well as with accompanying of vegetables, of sliced ham or salads. Very good with marmalade and sparkling wine.



Product code	Weight	Semiseasoning
A071	3 kg	Fresh



Formaggio di pecora



PRIMOSALE of AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt.

Characteristics

Table cheese, included into the extrafresh cheeses. It shows a cylindrical shape, and a soft, bright-white coloured paste.

The primosale has got a delicate taste where we recognize immediately the milk natural flavor made with sheep milk, it weeds well with summer vegetables.

In the kitchen

It is a very versatile product, excellent for preparing many recipes, to stuff salty cakes, to eat at the end of a meal. During the summer it's ideal with vegetables of this season. It can be accompanied by white, semistrong and fresh wine.



Product code	Weight	Semiseasoning
A090	1,8 kg	Fresh

Sheep cheese



PECORINO of AMATRICE BIOLOGICO

Milk

Pasteurized Italian sheep's milk, processed within 24 hours of milking.

Ingredients

pasteurized sheep MILK from organic farming farms.

Characteristics

Pecorino of short aging. The peculiarity of this product of ours is in the use of exclusively organic milk from highly and carefully selected breeders and farms. It is a round-shaped pecorino, the ivory-white paste inside is slightly glazed and has a soft consistency on the palate. Fresh taste that leaves a delicate milk flavor.

In the kitchen

Its softness and palatability make it suitable for any use, from the appetizer to the conclusion. Excellent cheese to accompany aperitifs, or with fruit compotes. It matches perfectly with a good white with a light fragrance.



Product code	Weight	Semiseasoning
A118	300/400 g	30/60 days
A118 SV	300/400 g	30/60 days
A119 SV INC	300/400 g	30/60 days



Sheep cheese



GIUNCO AMATRICIANO

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, lactic ferments, rennet and salt

Characteristics

Pecorino with short seasoning

Outside it shoes a ruled, golden crust. It's put in a particular basket, which remembers us the ancient baskets, used by the clever shepherds. Its paste is semistrong, with some holes, straw-coloured and with a delicate fragrance.

In the kitchen

Old and young people loves this cutting cheese. It combines well with dry fruit or table delicacies and citrus honey, spreaded on a pecorino slice, excellent also with salted meat. The best wine to drink with it is a lightly sparkling white wine or a soft wine.



Product code	Weight	Semiseasoning
A130	0,4 kg	30/60 days
A131	0,8 kg	30/60 days
A132	1,5 kg	30/60 days
A133	2 kg	30/60 days



Sheep cheese



PECORINO of AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, lactic ferments, rennet and salt

Characteristics

The Pecorino di Amatrice is a cheese that is part of the semiseasoned cheese class, a product characterized by a pleasant softness, incomparable among its similar.

It has a bowl roundish shape with a thin rind, with warm shades of gold, inside its paste is white with light holes, soft on the palate.

In the kitchen

Its tasteful and pleasant characteristics make it suitable for every lunch moment, from the starter to the end. It's a table cheese, to be absolutely relished with good, fresh bread , or bread produced with olive, sesame... The best combination is together with citrus honey to magnify the sweet asprince contrast. To be accompanied with a slightly sparkling white wine.



Product code	Weight	Semiseasoning
A115	2 kg	30/60 days
A116	1 kg	30/60 days
A117	400 g	30/60 days



Sheep cheese



PECORINO L'AMATRICIANO

Milk

Pasteurized Italian sheep's milk, processed within 24 hours of milking.

Ingredients

pasteurized sheep MILK, rennet, salt, lactic ferments.

Characteristics

The old cheesemakers faithfully preserve and hand down not only the genuine traditions, but also all the secrets of processing, the particularities, the contingencies, the precautions and the acumen that guided them in the preparation of ancient and new products. It has been known for some time, among these sagacious producers, the need for a cheese that, in respect of every healthy rule of purity and naturalness, also responded to the needs of refined palates, admirers of the quality of pecorino, but eager, at the same time, of a less intense taste to be enjoyed more frequently. Here it was created the AMATRICIANO, characterized by a short aging. Straight, slightly roundfoot with a slightly golden crust. Glazed pasta, with a straw yellow color and a delicate fragrance that recalls the ancient flavors during the production of cheese.

In the kitchen

Great cutting cheese that appeals to young and old. Perfect match with dried fruit, or delicacies to your liking and citrus honey to sprinkle on the slice of pecorino. Also excellent with various types of cold cuts. It can be accompanied with a good lightly sparkling white wine or a light wine with a soft and fresh taste with low alcohol content



Product code	Weight	Semiseasoning
A122	4 kg	30/60 days



Sheep cheese



MARZOLINO of AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, lactic ferments, rennet and salt.

Characteristics

Ovaloid shape, thin crust with a colour which spreads from pearl white to light yellow. It's a short aged pecorino, very good table cheese. Its paste is soft, with light holes, a refined scent and a sweet taste.

In the kitchen

It's a very good cutting cheese which is good for old and young people. It's very good with several types of cured meats. It can be accompanied with a good slightly sparkling with wine, or with light and fresh tasty wine with a low alcohol content.



Product code	Weight	Semiseasoning
A100	1 kg	30/60 days



Cow cheese



CACIOTTA of AMATRICE

Milk

Italian cow, pasteurized, transformed in 24 hours from milking.

Ingredients

Cow pasteurized milk, rennet, salt, lactic ferments

Characteristics

The caciotta di Amatrice is a semiseasoned cheese, which, in spite of its short seasoning, has a fresh and soft taste. It has a roundish shape, a thin, smooth crust of a colour which spreads from white to straw yellow.

In the kitchen

Excellent to be eaten in every year's period, but also in every moment of the day, from the children's snack to a real meal. To be combined to a salad or to row vegetables and little tomatoes. To be served alone or together with sliced ham. Very good combine also with acacia honey or stewed fruits and vegetables. To be combined also with a fresh light aromatic wine.



Product code	Weight	Semiseasoning
A800	1,5 kg	30/60 days



Cow cheese



FIASCETTO AMATRICIANO

Milk

Italian cow cheese, pasteurized, transformed in 24 hours from milking.

Ingredients

Cow milk pasteurized, rennet, salt

Characteristics

This cheese shows the typical pear shape; it's seasoned 60 days about. Its crust is alabaster coloured, has a smooth surface, its paste is semistrong with light-yellow holes. Its taste is sweet, agreeable, lightstrong.

In the kitchen

Is excellent with aperities, very good melted on a slice of bread, the best wine to serve with it is the white scented one.



Product code	Weight	Semiseasoning
A920	2,2 kg	60/90 days



Cow cheese



PROVOLONE MANDARONE

Milk

Italian cow's milk.

Ingredients

MILK vaccine, rennet, salt.

Characteristics

Slightly flaky compact paste, tending to straw-colored. Externally it has a smooth glossy black rind.

It is easily recognizable due to its typical pear shape and a rope inserted between the segments.

In the kitchen

Table cheese but also can be grated over pasta for those who prefer it. Excellent with salad and pears and rocket, cooked on the grill, also ideal for filling sandwiches with sliced meat or vegetables.

Jams and wines

Serve with strawberry and fig jams; there is not a particularly recommended wine to serve with provolone, both whites and young reds are fine.

Product code	Weight	Semiseasoning
A901	20 kg	24 mesi
A906	30 kg	24 mesi



Cow and sheep cheese



MISTO CARDITO AMATRICE

Milk

sheep and cow italian milk, pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk and cow milk pasteurized, rennet, salt, lactic ferments

Characteristics

This cheese is agreeably soft and contains in itself all peculiarities of genuineness and qualities of the most ancient cheese production. It's made by sheep and cow milk, outside has a very regular shape, yellow coloured, while, inside, its paste is clear white, with light holes.

In the kitchen

As other excellent cheeses, it regains its special flavor if placed in room temperature before eating. Delicate and agreeable, its proper to every meal's moment. Table cheese, it can be tasted with a good, fresh bread, or bread with olives or cereals, or as you like. Very good with citrus honey melted on a slice of bread, accompanied by white sparkling wine, or by vin rose.



Product code	Weight	Semiseasoning
A400	3 kg	30/60 days



Goat cheese



UNICA of AMATRICE

Milk

goat Italian cheese, pasteurized, transformed in 24 hours from milking

Ingredients

Goat milk pasteurized, rennet, salt lactic ferments.

Characteristics

This goat cheese shows a well sustained bowl-shape, with a thin, ivory-coloured crust. Its paste is semihard, with light holes and chalk white coloured; its taste is intense and peculiar. It is a cheese very nutritive and digestible.

In the kitchen

The Unica di Amatrice can be tasted with fresh or dry tomatoes, or with honey. The best wine to accompany it is an aromatic and short persistent white wine.



Product code	Weight	Semiseasoning
A701	2 kg	30/60 days



Seasoned Pecorino



MA-TRÙ Pecorino Amatriciano

Milk

italian Sheep, pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferment.

Characteristics

Its shape is still made with wooden shapes as traditionally made the ancient shepherds. This pecorino is aged about 8 months, but the seasoning can last till one year. It is a product which is seasoned in a wet ambient, that allows it to refine its intense taste. Its paste is straw-coloured, light strong, but never salty, made using a strong rennet which exalts its taste.

Outside it shows a smooth crust, irregularly shaped, deep brown, with black shade, when seasoning increases.

In the kitchen

This strong cheese can accompany refined dishes, or be tasted at the end of meals. With figs or raspberries jams it can amaze the most delicate palates. Excellent grated on the well know "amatriciana".

The best wines are the red ruby ones, strong and aged, that exalt the strong, sharp taste of this cheese, long seasoned.



Product code	Weight	Semiseasoning
A232	2 kg	8 months
A233	4 kg	8 months
A234	10 kg	8 months
A235 Grattugia	2 kg	1 year
A236 Grattugia	4 kg	1 year



Seasoned Pecorino



GORZANO DI AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferment.

Characteristics

The Gorzano is a pecorino made using the ancient recipe of the shepherds. Its savouriness is exalted by a sweet rennet, that gives it the proper sharp taste, not too salty.

Outside it shows a warm tonality of brown. Its cooked paste is friable and straw coloured with some holes. The best seasoning is from 6 months.

In the kitchen

We suggest you ton serve it at room temperature

The Gorzano can be eaten as a course, or spreaded with chestnut honey, or with hoyt pepper sauce or red onion sauce.

The best wine is the red, dry, persistent one.



Product code	Weight	Semiseasoning
A200	1 kg	6 months
A201	2 kg	6 months
A202	4 kg	6 months
A203	10 kg	6 months



Seasoned Pecorino



IL GIUNCATO DI AMATRICE

Milk

Pasteurized Italian sheep's milk, processed within 24 hours of milking.

Ingredients

Pasteurized sheep's milk (Italian origin), rennet, salt, lactic ferments.

Characteristics

Aged pecorino cheese. It has a slightly spicy taste, soft and slightly glazed, straw yellow color. It is a cheese made according to the ancient recipe of the past. Experience, experimentation and passion combine to enhance all its features. Externally it has a brown crust tending to yellow, its peculiarity lies in those external veins, tending to dark brown, which recall the ancient baskets used in the past to shape their shape. Buying and consumption helps keep a centuries-old tradition alive. It is certain that it guarantees those who taste it an unparalleled sensory and taste experience.

In the kitchen

It can be enjoyed alone or combined with honey, which must be structured and full-bodied to support the structure of the cheese. It goes well with red wines of great structure, with a fairly intense aroma, very balanced, sapid, rightly tannic and warm. It is recommended to serve it at room temperature.



Product code	Weight	Semiseasoning
A223	6 kg	6 months



Seasoned Pecorino



GRAN RISERVA di GROTTA

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

cheese made in Italy using whole milk, pasteurized, and adding rennet, salt, lactic ferments.

Characteristics

It is a cooked, friable cheese, straw-coloured, with some holes. Outside it shows a light brown crust.

When this pecorino becomes ripe, it is transferred in ambient where it is placed on some shelves to be controlled, rotated and oiled; in those ambient, the conditions of humidity, temperature and the poor lighting allow it to achieve and unique and intense taste, that marks it.

In the kitchen

Wer suggest you to serve this cheese on a wooder trencher, accompanied to cereals, walnut, olives bread or to brown-bread, to allow the guest to realize the best cooplng. This pecorino is very good with a chestnut honey, or with marmalades, that don't diminish its qualities. The best wine is red, strong one.



Product code	Weight	Semiseasoning
A240	3 kg	6 months



Seasoned Pecorino



PECORINO DI AMATRICE RISERVA

Milk

Pasteurized Italian sheep's milk, processed within 24 hours of milking.

Ingredients

Cheese produced in Italy with pasteurized whole sheep's milk with the addition of rennet, salt, lactic ferments.

Characteristics

Pecorino Riserva is one of the most prestigious products of our production line, it is an excellent pecorino made thanks to a careful selection of milk coming exclusively from flocks that graze in the heights of the Gran Sasso and Monti della Laga National Park and like all our products are processed no later than 24 hours from the milking. Riserva is a pecorino produced according to the ancient recipe of the Amatrice's ancient shepherds living in the territory of the Monti della Laga. In this pecorino we find the aroma of the pastures that have fed the animal, the imprint of the territory, the "brand" of the expertise of the dairyman. The environment, the territory, the pure air are formidable tools to carry out the maturing refinement that becomes optimal at 6/7 months. Thanks to the balanced mixture of enzymes means, this pecorino has a cooked and friable straw-yellow paste with light holes. Externally it has a brown bark colored crust given by the aturing that still takes place, as usual, on wooden boards and by the treatment with oil and vinegar of the external surface.

In the kitchen

Serve the cheese on a wooden cutting board accompanied by good bread of different processing like cereals, nuts, olives, wholegrain to allow diners to achieve the optimal combination. Accompany the slice of cheese with good chestnut honey or citrus jams that do not obscure the quality of the product. Drink with full-bodied red wine.



Product code	Weight	Semiseasoning
A255	3 kg	6/7 months



Seasoned Pecorino



MONTANARO DI AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferments.

Characteristics

The summits of Amatrice mountains are the birthplace of this pecorino. The ancient shepherds, during their transhumance, exchanged advice and experiences, to prepare their cheese, and the “Montanaro” was born on these mountains. It is made adding a sweet rennet, scrupulously seasoned, allowing it to refine its taste. Outside it shows a crust from straw- coloured to brick red. The best seasoning is from 6 months. It distinguishes it-self by a delicate fragrance. Tasting it, it seem to feel the cheese to melt in your mouth. It shows an half- cooked paste, friable, with some holes, clear white, thanks to the mesophilic ferment.

In the kitchen

Its agreeable taste allow to enjoy the natural goodness, or to accompany it to many delicacies. We suggest you a composition with tender vegetables and walnut kernels salads, or the classical coupling with ripe pears. Recommended with honey, to taste the sweet-sharp contrast to be preferred light, fresh wine, or vin rose.



Product code	Weight	Semiseasoning
A260	3 kg	6 months



Seasoned Pecorino



FIOCCO AMATRICIANO

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferments.

Characteristics

It is a seasoned pecorino, roundish shaped outside it shows a light brown crust. Its paste is compact, shiny ivory coloured. Thanks to a slow and careful refining and seasoning process, we can savour a very good pecorino, delicate without being strong.

In the kitchen

We suggest you to serve this cheese with a trencher of salted meat, with fresh, hot and fragrant bread. The slice of the pecorino can be tasted with acacia honey or jam not too sour, that doesn't diminish the product qualities. The best wine is the red one.



Product code	Weight	Semiseasoning
A280	1,5 kg	5 months



Seasoned Pecorino



LOSCURO of AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferments.

Characteristics

Lo scuro shows a cylindrical shape, with both surfaces plane and around is convex and roundish. Its crust is light rough, black coloured because of the polymer, that gives it a dark and a little mysterious aspect. Its taste is delicate and melts in the mouth. It isn't too strong. Its paste has a white colour, like a chalk.

In the kitchen

This cheese is ideal to accompany a trencher of salted meat, some kind of pears and dry fruit. The best wines are the strong red.



Product code	Weight	Semiseasoning
A281	1,5 kg	5 months



Seasoned Pecorino



ROSSO of AMATRICE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferments.

Characteristics

This cheese is a pecorino with a bowl shape, and a little side. Its crust is bright-red coloured and light thick; its paste is soft and friable, with some white perry holes. That colour could let think to a semiseasoned pecorino, but, inside, it has got a strong, sprightly taste, from four months of seasoning.

In the kitchen

Excellent with a rocket and pachino salad or with acacia honey. We recommend to accompany it with strong, red wines.



Product code	Weight	Semiseasoning
A282	1,5 kg	5 months



Seasoned Pecorino



PECORINO ROMANO DOP

Milk

Selected sheep milk according to the indications of the DOP procedural guideline

Ingredients

Sheep MILK, salt, lamb rennet, lactic ferments

Characteristics

Well supported cylindrical shape, black covering with special coating agents. Hard paste, compact in color ranging from white to straw. Aromatic and slightly spicy flavor, more or less intense depending on the seasoning. It is produced scrupulously respecting the procedural guideline for the production of Pecorino Romano DOP to guarantee to the consumer an excellent product of Italian excellence. The Pecorino Romano wheels are subjected to the marking at the origin on the whole side with a special mold.

In the kitchen

Typical table cheese if paired with good acacia honey or excellent fruit jam after a meal. Surprisingly grated on the pasta to give that something more to the flavor of the dish.



Product code	Weight	Semiseasoning
A290	28 kg	12 months
A291 - SV metà	14 kg	12 months
A293 - SV quarto	7 kg	12 months
A294 - SV ottavo	3,5 kg	12 months

Pecorino cheese



HOT PEPPER PECORINO

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep milk pasteurized, rennet, salt, lactic ferments, hot pepper.

Characteristics

Semiseasoned pecorino, with thin crust, around rough and straw-coloured. Its taste is agreeable and sprightly because of addition of smithereens of smashed hot pepper, bright-red coloured, which exalt its sharpness. The hot pepper colour emphasizes the clear white colour of its soft paste.

In the kitchen

A particular interesting coupling which we suggest you is with chocolate, to try various tastes. This kind of cheese can be eaten as a course, to savour its sprightliness. To accompany with red, table wines.



Product code	Weight	Semiseasoning
A300 - A300SV	0,400 kg	30-60 days
A301 - A301SV	0,800 kg	30-60 days
A302 - A302SV	2 kg	30-60 days



Pecorino cheese



PECORINO CHEESE WITH TRUFFLE

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, summer truffle (tuber aestivum)

Characteristics

It's a cheese with a rush shape and a clear yellow crust; inside it shows a white past with several flakes of black truffle, which shed an intense scent that remembers, combining with milk, the woods where it was born. Its inside paste, very creamy and friable, has the light holes typical of every caciotta cheese and an unmistakable scent given from the truffle flakes.

In the kitchen

Very good to be melted to prepare tast, or to be tasted with honey, without forgetting to utilize it grated over pasta. To be combined with red wine, with a strong and slightly, aromatic flavor.



Product code	Weight	Semiseasoning
A310 - A310SV	0,400 kg	30-60 days
A311 - A311SV	0,800 kg	30-60 days
A312 - A312SV	2 kg	30-60 days



Pecorino cheese



PECORINO CHEESE WITH OLIVES

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, olives.

Characteristics

It's a cheese with a rush shape, a solid and lightly sweetish paste, because of the presence of green olives rings. The crust is golden yellow coloured. It needs for a short seasoning.

In the kitchen

Excellent for preparing hors d'oeuvres, to enrich salads or, simply to be tasted alone. To be tasted with a good glass of white wine.



Product code	Weight	Semiseasoning
A320 - A320SV	0,400 kg	30-60 days
A321 - A321SV	0,800 kg	30-60 days



Pecorino cheese



PECORINO CHEESE WITH WALNUTS

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, walnuts.

Characteristics

Short seasoning cheese with a basket shape and a smooth, thin, yellow crust. It has a white past with light holes and kernels of Italian walnuts, which made it sweet and savoury

In the kitchen

Very good inside salads or white figs jam. To be tasted with both fruit and vegetables mustards, pleasantly combined to acacia or chestnut honey to taste at all the flavor, we recommend to sip a good red wine.



Product code	Weight	Semiseasoning
A330 - A330SV	0,400 kg	30-60 days
A331 - A331SV	0,800 kg	30-60 days



Pecorino cheese



PECORINO CHEESE WITH PISTACHIO

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, pistachios.

Characteristics

It shows a pale yellow crust and a soft but dense, ivory coloured paste, with pistachio fragments. It has a sweet flavor that is obtained after a short seasoning time.

In the kitchen

Strewing on to a slice of cheese particles of pistachio and acacia honey. It can be obtained a flavor of fruit and an unique savour to be accompanied with a red wine or a bier for a tasty appetizer.



Product code	Weight	Semiseasoning
A350 - A350SV	0,400 kg	30-60 days
A351 - A351SV	0,800 kg	30-60 days

Pecorino cheese



PECORINO CHEESE WITH BLACK PEPPER

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, black pepper.

Characteristics

The pecorino with black pepper shows a yellow crust, with a basket shape, due to the streaked basket in which it is carried out. Looking outwardly we can already notice some black pepper grains. Its paste is white, with light holes, contrasting with the bright black of pepper. The short seasoning time gives to the pecorino a very intense scent and a strong taste because of a sweet-spicy contrast that must be absolutely tasted.

In the kitchen

Perfect for appetizers or hors d'oeuvres, eaten alone or with honey over it; to be tasted grated on to the pasta, while the best wine is the ruby red one.



Product code	Weight	Semiseasoning
A370 - A370SV	0,400 kg	30-60 days
A371 - A371SV	0,800 kg	30-60 days



Pecorino cheese



PECORINO WITH SAFFRON

Milk

from italian sheep pasteurized, transformed in 24 hours from milking.

Ingredients

Sheep pasteurized milk, rennet, salt, lactic ferments, saffron.

Characteristics

Semiseasoned cheese, with a reed shape and a golden yellow coloured crust, due to the wise combination of the cheese with saffron, during the processing. The paste appears soft and dense, and at the short seasoning end, a sweet, aromatic, spicy taste comes out.

In the kitchen

Excellent as a component of hors d'oeuvres or to be eaten alone, and to be combined to fruity wines with intense scent.



Product code	Weight	Semiseasoning
A380 - A380SV	0,400 kg	30-60 days
A381 - A381SV	0,800 kg	30-60 days



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