



PECORINO DI FILIANO PDO

Cod. documento:
Rev. 0 dated ..0..2017
Page 1 of 1

TECHNICAL CHARACTERISTICS

Format	Wheel
Code	PL
Trade mark	Fresca Italia
EAN code product	8054890120005
EAN code package	
Customs tariff code	04069063
Storage temperature	2-5 °C
Expiry date	180 days of the departure from the dairy
Plant ID number	I 17 88

ORGANOLEPTIC CHARACTERISTICS

Pecorino di Filiano POD, traditional and regional specialty, is made solely from the milk of the native Razza Gentile Sheep. The curds are drained in straw baskets, which impart their distinct woven pattern to the finished forms. Aged for 8-10 months in natural caves, the cheese is full flavored and robust. The taste is rich, tangy with nutty nuances. The flavor builds to a more assertive and sharp finish. Cooking and wine suggestions: full bodied, aged red wines.



PRODUCT		PACKAGE			PACKAGING		
CODE	TYPE	GROSS WEIGHT	DIMENSIONS	TYPE	GROSS WEIGHT	DIMENSIONS	
PFD	CARTONS	6.00 KG	40X20X20	PAPER	2.8- 3,00 KG	15-20 CM	
PRODUCT		PALLET CONFIGURATION					
CODE	TYPE	CARTONS PER LAYER	LAYERS PER PALLET	PIECES PER PALLET	DIMENSIONS	GROSS WEIGHT	PROTECTION
PALL	EUR						YES