

*Cheese Room*

## RAGUSANO DOP



Code: VAL-30952

Raw material:

Whole raw cow's milk

Shape & Texture:

The rind is smooth and its colour is straw to dark straw yellow. The paste is compact with no holes and its colour is pale yellow. The paste that is pasta fillata is spinned and formed on its shape. Depending on the maturity the colour of the paste becomes darker

Taste:

The taste is rounding, long, sweet, nutty and slightly spicy. The aftertaste is round, pleasant, sweet, buttery with long hints of fruits

How to enjoy:

Marinate with olive oil and garlic, then dress with white vinegar and oregano. Match with Grecanico.

Curiosity:

Ragusano is one of the oldest cheeses of Sicily

Region:

Sicily, Italy

Region:

Half-matured (1-6 months)

Certificated:

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