

## Genuine Fulvi Pecorino Romano DOP-Grated

This ancient cheese is made from 100% sheep's milk collected in the countryside of Rome and produced in Nepi, 15 miles north of the city. Aged 10 months to 1 year and coated in black wax per tradition, Fulvi® is in a class by itself. What separates Fulvi® from other Pecorino Romano is the higher butterfat content of the whole (not skimmed) sheep's milk from Lazio, making it less dry and hard than those made in Sardinia. The cheese is also less salty, allowing you to enjoy its rich flavor grated or eaten as is. Even a small amount will create a hearty flavor to enhance your favorite dish.



### Product Details

<b>Item</b>	030301
<b>Brand</b>	Genuine Fulvi
<b>Sold By</b>	CS
<b>Pack Qty</b>	4
<b>Pack Size</b>	5 LB
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	3 months
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	22 LB
<b>Ingredients</b>	Unpasteurized sheep's milk, rennet, salt.