



### **MONTELLA** CLAISICA, AL PEPERONCINO E CON BOTTARGA DI TONNO

### CLASSICAL WITH CHILLI PEPPER AND TUNA BOTTARGA SALTED RICOTTA SHEEP CHEESE

Dairy product obtained from the processing of whey. It can be consumed as it is, or can be the main ingredient of many fresh and sweet pastries and filled pasta. Salted and seasoned, gains further particular aromas and fragrances.

> Production area: Sardinia Salting: dry salting. Maturing: 20/30 days. Weight: 500 gr. Shape: cylindrical, conical. External aspect: without rind. Type of texture: white, compact. Shelf life: 6 months. Storage temperature: +4/+8 °C.

#### CLASSIC

Ingredients: sheep's milk, salt Taste: pleasant, salted.

### **TUNA BOTTARGA**

Ingredients: sheep's milk, salt, tuna bottarga in powder form. Taste: pleasant, salted, aroma of the sea.

### **CHILLI PEPPER**

Ingredients: sheep's milk, salt and flakes of red pepper. Taste: pleasant, salted.

## TRY OUR SALTED RICOTTA CHEESE, **Classical, Chilli Pepper** AND **Tuna Bottarga**.



# NURAGHINA

# SALTED RICOTTA SHEEP CHEESE

Dairy product obtained from the processing of whey. It can be consumed as it is, salted and seasoned or grated on creative pasta dishes.

> Production area: Sardinia Ingredients: sheep's milk, salt. Salting: dry salting. Maturing: 20/30 days. Weight: 1,4 kg. Shape: cylindrical, conical, striped. External aspect: without rind. Type of texture: white, compact. Taste: pleasant, salted. Shelf life: 6 months. Storage temperature: +4/+8 °C.

THE FAMOUS **Ricotta Cheese** In Shape Of **Nuraghe** 





# **RICOTTA FRESCA**

## FRESH RICOTTA SHEEP CHEESE

Dairy product obtained from the processing of whey. It can be eaten as it is, or as the main ingredient of many fresh pastries and filled pasta.

Production area: Sardinia Ingredients: sheep's milk, salt. Weight: 1,8/2,0 kg. Shape: cylindrical, conical. External aspect: without rind. Type of texture: white, soft. Taste: delicate, fresh milk. Storage temperature: +4/+8 °C.



## OUR FRESHER AND More Genuine Product

