



*Formaggi sardi
che fanno storia.*



Piccante di Trexenta

Piccante di Trexenta is a pecorino table cheese, made using only fresh sheep's milk from pastures of Sardinia's countryside.

It has a strong flavour which combines with the mildness of the cheese. It is flavoured with red pepper which gives it a strong, piquant taste with spicy notes.

It is cylindrical, with a straight outer edge, and weighs about 2.50 kg. Its maturing requires a period between 20 days and 6 months.

The paste is soft, compact, red/straw coloured, veined with small red pepper flakes.

It is excellent served with dark chocolate to exalt its piquant scent and for those who love trying different flavours.

Nutritional information (100 g of product)

Energy 360 Kcal - 1945 KJ

Total fat 28%

Saturated fat 17%

Carbohydrate 0,5%

Sugar 0,5%

Protein 26%

Salt 1,4%

Nutrition Facts		
Servings per Container	varied	g
Servings size	1 Oz (28 g)	
Amount per serving		
Calories	100	
	% Daily Value*	
Total Fat	8 g	10%
Saturated fat	5 g	25%
Trans Fat	0 g	
Cholesterol	24 mg	8%
Sodium	157 mg	7%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	7 g	14%
Vitamin D	0 mcg	0%
Calcium	204 mg	16%
Iron	0 mg	0%
Potassium	18 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calorie a day is used for general nutrition advice.