



*Formaggi sardi
che fanno storia.*



Su Nuraxi mature

Su Nuraxi (mature), excellent pecorino table and grating cheese, made using only fresh sheep's milk from pastures of Sardinia's countryside. It can be considered the king of traditional cheeses for its very ancient origin.

It always has a strong flavour, with an increasing piquancy as it matures, with spicy and toasted sensory notes.

It has a characteristic convex outer edge, with an average weight of 2.8 kg, and maturing period longer than six months. Its paste is hard, white or light yellow. Very nutritious and digestible, it is used both as an appetizer and a condiment, grated on ricotta-stuffed ravioli and culurgiones, traditional ravioli stuffed with potatoes, mint and Sardinian pecorino cheese, closed by pinching the edges, with a shape that recalls a wheat ear.

Nutritional information (100 g of product)

Energy 429 Kcal - 1795 KJ

Total fat 34,5%

Saturated fat 21%

Carbohydrate 0,6%

Sugar 0,4%

Protein 29%

Salt 1,86%

Nutrition Facts		
Servings per Container	varied	g
Servings size	1 Oz (28 g)	
Amount per serving		
Calories		120
% Daily Value*		
Total Fat	10 g	12%
Saturated fat	6 g	29%
Trans Fat	0 g	
Cholesterol	27 mg	9%
Sodium	205 mg	9%
Total carbohydrate	0 g	0%
Dietary fiber	0 g	0%
Total Sugars	0 g	
Includ. Added sugars	0 g	0%
Protein	8 g	16%
Vitamin D	0 mcg	0%
Calcium	248 mg	19%
Iron	0 mg	0%
Potassium	22 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.