



*Formaggi sardi
che fanno storia.*



Su Nuraxi mild

Su Nuraxi (mild) is an excellent pecorino table cheese, made using only fresh sheep's milk from pastures of Sardinia's countryside: one of the classic pecorino cheeses of the island's tradition.

It has a strong flavour with a tendency to piquancy, which increases the more it matures, uniquely aromatic, with sensory notes of dried fruit, especially nuts.

It has a convex outer edge and an average weight of 3.3 kg. Its maturing period varies between 20 days and six months. Its paste is straw-yellow and dense.

Excellent table cheese, especially cut in slices, heated in a pan with a little extra virgin olive oil, and spread on pane Carasau, the typical Sardinian flatbread.

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.