



# Pecorino Ginepro



**Region:** Romagna

**Country:** Italy

**Milk:** Raw Sheep

**Rennet:** Traditional

**Rind:** Balsamic Bath

**Texture:** Semi-hard

**Aging:** 4 - 5 months

**Size:** 6 pound wheel

Rubbed lovingly with dark slashings of balsamic vinegar and soaked in crushed juniper berries, this semi-hard sheep milk cheese comes from the Italian province of Emilia-Romagna. The flavors of the balsamic vinegar and juniper seeps into the bone-white paste and give the salty cheese a sweet finish of juiciness.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

