

Pecorino F.Ili Pinna

Good Morning Ladies and Gentlemen, Welcome to our presentation of our Pecorino created by the company "F.Ili Pinna" in Lazio, Italy.

Today this company is the largest producer of Roman sheep cheese in Italy.

The smell of this incredible Italian product is rather delicate and kind. It must age in refrigerating cells with 5-6 degrees for 10 months. This stage is called maturation and makes cheese much better and tastier.



It is a natural product and it is loved by everyone, even by foreigners!

If you want to have a great snack you should eat Pecorino cheese with a small portion of honey. It will become a delicacy!

So, what are you waiting for?

Well, I hope you enjoyed the presentation. On the desk, next to the door you can find some brochures.

Thank you very much for listening. Now are there any questions?

Irene Donati 5BA