

PECORINO AL PEPE



CODE 25104

COUNTRY OF ORIGIN Italy, Tuscany

TYPE OF MILK Sheep's milk

WEIGHT 2 kg approx

Pure sheep's milk cheese with black peppercorns, seasoned for at least 2 months

DESCRIPTION Pasteurized sheep's milk with the addition of black peppercorns

APPEARANCE The paste is crumbly, with evident spiciness

TASTE Sweet, with a characteristic flavor of sheep's milk and with a delicate spiciness

MATURING At least 2 months

PRODUCER Caseificio Il Forteto - Vicchio (FI) - Tuscany

CURIOSITY In 1977 the Agricultural Cooperative of Forteto was established with headquarters in Bovecchio, municipality of Barberino di Mugello, in the province of Florence. Over the years the cooperative develops more and more: an equestrian center, an agriturismo is inaugurated and the techniques aimed at cattle breeding and the production of typical local products including fine pecorino cheese, fully entered among the references from we select.
