

## 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

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|-------------|---|
| 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 agritourism 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. |