

PECORINO CHEESE WITH CHILI PEPPER



CODE	25105
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

Spicy pure sheep's milk cheese spiced with red pepper and seasoned for 3 month

DESCRIPTION	Pasteurized whole sheep's milk flavored with red chilli pepper
APPEARANCE	The pasta is crumbly, punctuated by the presence of chili pepper
TASTE	The taste is spicy, full to the palate and the aftertaste is long, creamy and piccante
MATURING	At least 2 months
PRODUCER	Caseificio Il Forteto - Vicchio (FI) - Tuscany
CURIOSITY	In 1977 the Forteto Agricultural Cooperative 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 is inaugurated, an agritourism and the techniques aimed at raising livestock and the production of typical local products are implemented, including the fine pecorino, which have fully entered the references selected by us.