

PECORINO VELATHRI BIOLOGICO



CODE	30991
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Sheep's milk
WEIGHT	1,3 kg approx

Semi-aged pecorino cheese to organic raw milk produced in Volterra from Fattoria

RAW MATERIAL	Organic raw sheep milk
APPEARANCE	The rind is wrinkled, the paste is white and crumbly
TASTE	Sweet and slightly tangy , light animal notes and herbaceous
MATURING	At least 2 months
PRODUCER	Fattoria Lischeto - Volterra (PI) - Tuscany
CURIOSITY	Velàthri (the ancient name of Volterra) was part of the Etruscan confederation, called "dodecapoli etrusca" or "lucumonie"; from IX to VII century a.C. Volterra was a very important cultural centre in the Villanoviana age