

PECORINO MASCHIO VOLTERRANO ORGANIC



CODE	30994
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Sheep's milk
WEIGHT	2,5 kg approx

Pecorino produced with raw milk, matured at least 10 months

RAW MATERIAL	Organic raw sheep's milk
APPEARANCE	The crust is thin , the texture is white and free of holes
TASTE	The taste is dolce and intense, with hints of honey, dried fruits, butter and mature fruits; it becomes slightly spicy with aging
MATURING	At least 10 months
PRODUCER	Fattoria Lischeto - Volterra (PI) - Tuscany
CURIOSITY	Silver Medal at Biocaseus in 2012 and Silver Medal at the Italian Cheese Awards in 2016; it takes the name from the Fort of Volterra, built on the highest place of the city; the fort is made of two main buidlings connected by high walls: the old fortress called Rocca Vecchia or Cassero, built in 1342, and the new one called Rocca Nuova or Mastio (Maschio), built by Lorenzo il Magnifico between 1472 and 1474; today the Fort is a high security prison