

PECORINO PECORA NERA BIOLOGICO



CODE	30997
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Sheep's milk
WEIGHT	1,3 kg approx

Matured Pecorino cheese produced in Volterra from Fattoria Lischeto

RAW MATERIAL	Organic raw sheep's milk
APPEARANCE	The crust is wrinkled and the dough is white and crumbly
TASTE	Sweet and slightly tangy , melts in the mouth with animal notes , undergrowth and mushroom
MATURING	At least 8 months
PRODUCER	Fattoria Lischeto - Volterra (PI) - Tuscany
CURIOSITY	This pecorino is the matured version of Velathri; it takes the name from "La Pecora Nera Show" (the Black Sheep Show) and event organised every year by Lischeto, during which different type of artworks takes place within the farm; year after year an artistic park of Black Sheeps has been created at Lischeto farm