

# CACIO MARZOLINO DI PURA PECORA



<b>CODE</b>	31330
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	900 g approx

A very ancient pecorino, produced since centuries in Tuscany

<b>DESCRIPTION</b>	Produced only with pasteurized sheeps milk from the Maremma area
<b>APPEARANCE</b>	The shape is triangular pyramid while the rind is thin and smooth. Its color is straw. The paste is white in colour, compact and with no eyes
<b>TASTE</b>	The taste is dolce, round, creamy, full-bodied with hints of pleasant acid. The aftertaste is long, dolce, creamy with hints of grass
<b>MATURING</b>	At least 10 days
<b>PRODUCER</b>	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
<b>OUR SELECTION</b>	When we met with Angela and Simone we were surprised with their genuine interest and enthusiasm about cheese making. When we tried their cheeses we realized that their products were precisely aligned with our philosophy. The thing we liked most is that they work only with the milk coming from the Maremma area, a significant step in their efforts to market the natural treasures of their territory
<b>CURIOSITY</b>	Since the sixteenth century this cheese has been the most valuable and famous of the Tuscan cheeses, known in other regions as well. This cheese was a part of the commissions of royal houses in many areas in Italy and it was considered as a precious gift. Once it was produced only in the month of March, therefore the name Marzolino
<b>SUGGESTIONS</b>	Delicious on pizza