

CACIO MARZOLINO DI PURA PECORA



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

A very ancient pecorino, produced since centuries in Tuscany

DESCRIPTION	Produced only with pasteurized sheeps milk from the Maremma area
APPEARANCE	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
TASTE	The taste is dolce, round, creamy, full-bodied with hints of pleasant acid. The aftertaste is long, dolce, creamy with hints of grass
MATURING	At least 10 days
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Delicious on pizza