

# PECORINO SEMISTAGIONATO DEL FIORINI



CODE	31333
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

Half-matured pecorino produced in Tuscany

DESCRIPTION	Pecorino produced with pasteurized sheep's milk exclusively from the Maremma area and aged at least 2 months
APPEARANCE	The shape is cylindrical and the rind is thick. Its color is medium to dark yellow. The paste is compact, without any eyes and ivory white in colour
TASTE	Flavourful and well balanced
MATURING	At least 60 days
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we met 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. What impressed us the most is their commitment to working exclusively with milk sourced from the Maremma area, showcasing a significant step in their dedication to promoting the natural treasures of their territory
SUGGESTIONS	Traditionally tasted with toasted home baked bread