

# PECORINO SEMISTAGIONATO DEL FIORINI



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

Half-matured pecorino produced in Tuscany

<b>DESCRIPTION</b>	Pecorino produced with pasteurized sheep's milk exclusively from the Maremma area and aged at least 2 months
<b>APPEARANCE</b>	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
<b>TASTE</b>	Flavourful and well balanced
<b>MATURING</b>	At least 60 days
<b>PRODUCER</b>	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
<b>OUR SELECTION</b>	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
<b>SUGGESTIONS</b>	Traditionally tasted with toasted home baked bread