

## PECORINO AL PISTACCHIO VERDE DI BRONTE DOP



CODE	31337
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1 kg approx

Pecorino produced with sheep's milk from Maremma and pistachios

DESCRIPTION	Pecorino produced with Italian pasteurized sheep's milk with the addition of Pistachio Verde di Bronte DOP
APPEARANCE	It has a straw-yellow rind and a soft but compact paste, ivory in colour with evident pistachios
TASTE	To the palate has a soft texture and a sweet taste, harmonious and balanced. with pleasant hints of milk and pistachio
MATURING	At least 10 days
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we tasted the products of Angela and Simone from Il Fiorino dairy, we realized that they were completely aligned with our philosophy. The thing we liked the more is that they work only the milk of the Maremma area and this means that their cheeses really talk about their territory
CURIOSITY	Il Fiorino Dairy is located in Paiolaio in a small medieval village in Roccalbegna in the upper Albegna Valley, on the slopes of Mount Amiata (Tuscany)
SUGGESTIONS	Perfect with acacia honey