

## FIORE SARDO DOP BIOLOGICO GIOVANE



CODE	31432
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Raw Sheep's milk
WEIGHT	3,5 kg approx

Great pecorino produced with organic raw milk from Sarda sheeps, gently smoked

**DESCRIPTION**DOP pecorino produced by Bussu brothers in the heart of Sardinia with organic raw milk

obtained from Sarda sheeps of their own flock

APPEARANCE Cylindrical shape with dimensions in app of 20 cm in diameter and 11/12 cm height. The rind

is brown to dark brown due to the light smoking, and treatment with olive oil. The paste is

compact, hard and crumbly, with a straw colour

**TASTE**The taste is long, earthy, gently smoked, with hints of fresh grass and flowers

MATURING At least 4 months

**PRODUCER** Caseificio Debbene - Macomer (NU) - Sardinia

**OUR SELECTION** Gianfranco and Salvatore Bussu are not only pastors, but also produce an excellent cheese

from the milk of their sheeps. The dairy is located on the Campeda, in the municipality of

Marcomer in the province of Nuoro. The 1800 Sarda ewes are free to pasture in

approximately 200 acres and never treated with antibiotics or synthetic products. If needed they are fed with the possible addition of forage produced on the farm without the use of chemical fertilizers. For the smoking of Fiore Sardo only local woods are used. The cheese

matures in natural cellars. A real masterpiece!

**CURIOSITY**The name seems to derive either from an ancient custom to curdle the cheese with thistle

flower or from the fact that in the forming of the cheese they used wooden molds on which

the bottom was patterned with a flower

**SUGGESTIONS** Amazing over pasta dishes. Beautiful with intense red wines. Great with artisanal bread and

in a starter dish