

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