

PECORINO DI PIENZA FRESCO



CODE	31510
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1,3 kg approx

A fresh, soft pecorino produced in Val d'Orcia, in Tuscany

DESCRIPTIONA fresh, soft pecorino produced by Cugusi, an artisanal diary in Pienza, with pasteurized

sheeps milk obtained from the property herd and from 4 shepherds with whom the dairy has

been working for over 40 years

APPEARANCEThe rind is very thin and white in colur; the paste is soft, white to ivory in colour and with

scattered small eyes

TASTE Delicate, milky, buttery, round and long; the aftertaste is round, dolce with hints of butter and

grass

MATURING At least 20 days

PRODUCER Caseificio Cugusi - Montepulciano (SI) - Tuscany

OUR SELECTIONThe Cugusi dairy is located in the hills between Montepulciano and Pienza, among olive

trees, vineyards and pastures. The latter, famous for the quality of their herbs, are the natural

food of the flocks and give milk, therefore cheese, a delicate and unique flavor

CURIOSITYThe careful attention on the product in every step of the production chain is a key point for

Cugusi dairy: no fertilizers are used in the pastures and particular attention is put on the sheeps feeding; the milk has to be always perfectly clean and every step during the

processing and the aging is made with passion and precision $% \left(1\right) =\left(1\right) \left(1\right)$

SUGGESTIONSWe suggest to serve it melted over artichokes

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