

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

DESCRIPTION	A fresh, soft pecorino produced by Cugusi, an artisanal dairy 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
APPEARANCE	The rind is very thin and white in colour; 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 SELECTION	The 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
CURIOSITY	The 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
SUGGESTIONS	We suggest to serve it melted over artichokes