

## PECORINO DI PIENZA STAGIONATO



CODE	31512
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1,3 kg approx

The typical aged Pecorino of Pienza, treated on the rind with olive oil

DESCRIPTION	Pasteurized sheeps milk obtained from the sheep's farmed by the same dairy in Val d'Orcia Hard pecorino aged at least 3 months and produced with sheep's milk from Cugusi's herd and from the sheeps of a few Val d'Orcia shepherds
APPEARANCE	The rind is thin and hard, with a brown colour. The paste is hard, straw in colour and with small eyes are scattered across the paste
TASTE	The taste is long, buttery, delicate and round.; the aftertaste is round, dolce, buttery with hints of grass and honey
MATURING	At least 3 months
PRODUCER	Caseificio Cugusi - Montepulciano (SI) - Tuscany
OUR SELECTION	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	Very nice with fresh fruit or with a delicate honey