

PECORINO DI PIENZA FOGLIE DI NOCE



CODE	31513
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1,3 kg approx

Tuscan pecorino matured in walnut leaves

DESCRIPTION	Pecorino produced in Pienza by Cugusi dairy with sheep's milk; it is aged for 7 months in terracotta jar and walnut leaves which give the characteristic aroma
APPEARANCE	The rind is thin and hard, brown in colour; the paste is straw yellow with small scattered eyes
TASTE	Sweet, with a spicy aftertaste, slightly tannic and with the characteristic aroma of walnut leaves
MATURING	After 4 months of maturing the wheels are wrapped in walnut leafs and left for 3 more months into particular earthenware jars, called ziri
PRODUCER	Caseificio Cugusi - Montepulciano (SI) - Tuscany
CURIOSITY	After 4 months of maturing, the wheels of pecorino are wrapped in walnut leaves and left for 3 more months in terracotta jars to ferment
SUGGESTIONS	We suggest to pair it with fresh fruit or a delicate honey; it would be interesting to compare this pecorino with a the other classic ones!