

PECORINO DI PIENZA FOGLIE DI NOCE



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

Tuscan pecorino matured in walnut leaves

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| 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! |