

## PECORINO DI PIENZA AL PEPE NERO



CODE	31516
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1,3 kg

Pecorino with pepper produced by Cugusi in Pienza

DESCRIPTION	A hard paste pecorino, produced in Val d'Orcia, in Tuscany with pasteurised sheeps milk from Cugusi's herd and from the sheeps of 4 local shepherds. The cheese is produced adding whole black pepper grains to the curd during the production
APPEARANCE	The rind is thin and hard; the paste is white to straw depending on the maturity of the cheese. Some small eyes and some black pepper grains are scattered in the paste
TASTE	Spicy but sweet, with an intense aroma of pepper
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	Perfect in a cheese board, as a table cheese or melted as an ingredient