

# PECORINO DI PIENZA AL PEPE NERO



**CODE** 31516

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**COUNTRY OF ORIGIN** Italy, Tuscany

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**TYPE OF MILK** Sheep's milk

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**WEIGHT** 1,3 kg

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Pecorino with pepper produced by Cugusi in Pienza

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## 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