

TARTUFO - FORMAGGIO PECORINO



CODE	31546
COUNTRY OF ORIGIN	Italy, Sardinia
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

Cheese produced in Sardinia with sheep's milk and enriched with truffle

DESCRIPTION	Truffle cheese produced in Sardinia
APPEARANCE	The dough is straw-colored with small, scattered eye, the hazelnut coloured crust is thin and canistered
TASTE	Sweet and milky, with a delicate note of truffle
MATURING	At least 20 days
PRODUCER	CAO Formaggi - Fenosu (OR) - Sardinia
CURIOSITY	The milk is collected exclusively from the farmers of the CAO cooperative, in Sardinia