

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

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This document has only an informative purpose and does not represent the technical sheet of the product