

TARTUFO - FORMAGGIO PECORINO



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| 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

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| 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 |