

PECORINO TOSCANO DOP STAGIONATO



CODE	31348
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

DOP pecorino from Tuscany, produced by Il Fiorino and aged at least 4 months

DESCRIPTION	Pecorino produced with milk collected from sheeps bred in the pastures of Maremma area, in the south of Tuscany
APPEARANCE	Cylindrical shape with a straw-yellow and gray rind, the paste is compact, ivory-colored and without eyes
TASTE	Sweet and delicate, with notes of milk, butter and grass
MATURING	At least 120 days
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we tasted the products of Angela and Simone from Il Fiorino dairy, we realized that they were completely aligned with our philosophy. The thing we liked the more is that they work only the milk of the Maremma area and this means that their cheeses really talk about their territory
CURIOSITY	From breeding to milking, from production to maturing: everything must be done following the guidelines of the Production Regulation of Pecorino Toscano DOP, in the area of origin, which includes the entire Tuscany region, part of the province of Terni (Umbria) and part of the province of Viterbo (Lazio). The different climatic conditions and dairy traditions of each territory give the Pecorino Toscano DOP variety and nuances of flavors and aromas
SUGGESTIONS	Wonderful on itself, paired with fresh fruits or a delicate honey, we suggest a lime-tree honey. Perfect if married with aged red wines, such as Morellino di Scansano, Chianti Classico and Brunello di Montalcino. Delicious when eaten in flakes or grated enriching plates such as the typical "Ribollita" recipe.