

# CACIO DI CATERINA



<b>CODE</b>	31347
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	5 kg approx

Tuscan pecorino produced with milk from Maremma and aged in caves

<b>DESCRIPTION</b>	Long aged pecorino produced in Tuscany with pasteurised sheep milk from Maremma area
<b>APPEARANCE</b>	The rind is thick, smooth and hazelnut in colour; the paste is hard and with a straw yellow colour
<b>TASTE</b>	Sweet, with fruity and vegetable notes, and hints of almond
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
<b>OUR SELECTION</b>	When we met Angela and Simone, besides being impressed by their cheerfulness, we liked their philosophy: the milk, for example, is collected exclusively from local selected farms in Maremma area
<b>CURIOSITY</b>	Cacio di Caterina is the 'cheese of the women', a tribute to Caterina Pandolfi, wife of Ferrero and mother of the founder of the dairy. Cacio di Caterina is also a tribute to the ancient ladies' dairy art of Tuscan tradition; in Tuscany it was women who made cheese in front of the fireplace, watching over the freshly milked milk