

CACIO DI CATERINA



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

Tuscan pecorino produced with milk from Maremma and aged in caves

DESCRIPTION	Long aged pecorino produced in Tuscany with pasteurised sheep milk from Maremma area
APPEARANCE	The rind is thick, smooth and hazelnut in colour; the paste is hard and with a straw yellow colour
TASTE	Sweet, with fruity and vegetable notes, and hints of almond
MATURING	At least 6 months
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	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
CURIOSITY	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