

## CACIO DI VENERE BIO



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|-------------------|----------------|
| CODE              | 31354          |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| TYPE OF MILK      | Sheep's milk   |
| WEIGHT            | 7,5 kg approx  |

Organic pecorino cheese with truffle

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| DESCRIPTION   | Cheese made with organic sheep's milk and enrich with San Miniato Bianchetto truffle flakes   |
| APPEARANCE    | Large cheese; the paste is slightly amber in colour with evident pieces of truffle  |
| TASTE         | Very elegant: the delicate aroma of milk and the intense scent of truffle coexist in perfect balance  |
| MATURING      | At least 5 months   |
| PRODUCER      | Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany  |
| OUR SELECTION | Simone and Angela de Il Fiorino work with love and dedication to the art of cheese making: this cheese with excellent qualities was created in 2020 and it won the gold medal in its category at the Mondial du Fromage 2021                                      |
| CURIOSITY     | What does Venus have to do with this cheese? It is said that her skin was as white as milk and the combination with the Bianchetto truffle made the cheese still the more seductive. This cheese, therefore, could only be dedicated to Venus (Venere in italian) |
| SUGGESTIONS   | For an original pairing, try it with a glass of sake with a good acidity  |