

CACIO DI VENERE BIO



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

Organic pecorino cheese with truffle

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