

RISERVA DEL FONDATORE SPECIAL EDITION



CODE	31336
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	18 kg approx

Pecorino produced in Tuscany with Maremma milk and aged for at least 20 months

DESCRIPTION	Pecorino cheese with a special maturation, of at least 20 months, with a hard paste and large size, produced with pasteurized sheep's milk
APPEARANCE	The rind is thick, basket-shaped, hazelnut in colour: the texture is hard, straw-yellow in colour and with very small holes
TASTE	Sweet, with fruity and vegetable notes that lead back to almond
MATURING	At least 20 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	In 2022, this version of Riserva del Fondatore won the gold medal at the World Cheese Awards in Nantwich
SUGGESTIONS	Delicious pecorino to be tasted on its own with a drizzle of acacia honey