

PECORINO CACIO DI BOSCO



CODE 25112

COUNTRY OF ORIGIN Italy, Tuscany

TYPE OF MILK Sheep's milk

WEIGHT 2 kg approx

Pecorino cheese with Bianchetto truffle

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| DESCRIPTION | Pecorino cheese made with pasteurized sheep's milk and enriched with Bianchetto truffle |
| APPEARANCE | The paste is compact and ivory white in colour, without the presence of holes |
| TASTE | Sweet and slightly savoury, with lactic notes and a delicate truffle aroma |
| MATURING | At least 10 days |
| PRODUCER | Caseificio Il Forteto - Vicchio (FI) - Tuscany |
| CURIOSITY | In 1977 the Forteto Agricultural Cooperative was established with headquarters in Bovecchio, municipality of Barberino di Mugello, in the province of Florence. Over the years the cooperative develops more and more: an equestrian center is inaugurated, an agritourism and the techniques aimed at the breeding of livestock and the production of typical local products including the fine pecorino, which have fully entered the references from we select |
| SUGGESTIONS | Excellent for enriching a platter of Tuscan cheeses and salami |