

PECORINO CACIO DI BOSCO

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CODE	25112
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	2 kg approx

Pecorino cheese with Bianchetto truffle

APPEARANCEThe paste is compact and ivory white in colour, without the presence of holesTASTESweet and slightly savoury, with lactic notes and a delicate truffle aromaMATURINGAt least 10 daysPRODUCERCaseificio II Forteto - Vicchio (FI) - TuscanyCURIOSITYIn 1977 the Forteto Agricultural Cooperative was established with headquarters in Bovecor 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 agritouris 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 set		
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SUGGESTIONS Excellent for enriching a platter of Tuscan cheeses and salami	SUGGESTIONS	Excellent for enriching a platter of Tuscan cheeses and salami

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This document has only an informative purpose and does not represent the technical sheet of the product