

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

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