

CACIO DI AFRODITE



CODE	31359
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	10 kg approx

Semi-cooked paste Pecorino cheese, aged with a balanced and harmonious flavour

DESCRIPTION	Pecorino produced only with the finest pasteurised sheep's milk from the pastures of the Maremma, matured in natural caves
APPEARANCE	The paste is pale yellow in color, compact with a fine and regular texture
TASTE	Moderately intense, with hints of milk, cellar, hay and dried fruit
MATURING	at least 12 months
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	Caseificio Il Fiorino produces cheeses that truly reflect the Maremma region: the milk used comes from local herds, some stages of production are still carried out using traditional methods, and the best cheeses are aged in the family's natural cave
CURIOSITY	Pecorino cheese dedicated to the Greek goddess of love
SUGGESTIONS	A meditation cheese, to be enjoyed on its own; also excellent for creaming risottos and fresh pasta dishes