

Cheese Room

PECORINO STAGIONATO IN FOGLIE DI NOCE
CUGUSI



Code: VAL-31513

Raw material:

Pasteurized sheep's milk obtained from the sheep's farmed by the same dairy in Val d'Orcia

Shape & Texture:

The rind is thin however hard and its colour is brown. The paste is hard and its colour is straw. Small eyes are scattered across the paste

Taste:

The taste is long, buttery and perfumed with the characteristic aroma coming from the walnut leaves combined with the aroma of the sheep's milk. The aftertaste is long, buttery with hints of acid and nature.

Region:

Tuscany, Italy

Ageing:

Half-matured (1-6 months)

Weight:

1,3 kg approx