

*Cheese Room*

PECORINO TOSCANO STAGIONATO D.O.P



Code: CHE-1836001

Aged Pecorino Toscano sheep's milk cheese is medium strong in flavour D.O.P designation guarantees that it is made according to the same exacting standards as the less-mature "fresco" version. The extra aging produces a firmer pecorino with greater complexity and richer flavour. ("Stagionato" means aged.) This is a wonderful table cheese that pairs well with big Tuscan red wines, or wonderful as part of an antipasto spread, or shaved on salads. Sprinkle it with a little freshly-ground black pepper and drizzle with chestnut honey for an unusual dessert. A perishable product, Pecorino Toscano may require 2nd day shipping, depending on distance.

Tasting Notes: The oil-rubbed rind is yellow or brownish-yellow. The past is yellow or white with a sweet taste and milky aroma. Aged it becomes crumbly and savoury with dry and fruity notes.

How to enjoy: Eat with a lettuce or chicory salad along with Morellino or Montalcino wine.