Cheese Room

MARZOLINO IL FIORINO



Code: VAL-31330

Raw material:

Produced only with pasteurized sheep’s milk from the Maremma area

Shape & Texture:

The shape is triangular pyramid while the rind is thin and smooth. Its colour is straw. The paste is compact with no eyes. Its colour is white

Tasting Note:

The taste is sweet, round, creamy, full-bodied with hints of pleasant acid. The aftertaste is long, sweet and creamy with hints of grass

Curiosity:

Since the sixteenth century this cheese has been the most valuable and famous of the Tuscan cheeses, known in other regions as well. This cheese was a part of the commissions of royal houses in many areas in Italy and it was considered as a precious gift. Once it was produced only in the month of March, therefore the name Marzolino.

Region:

Tuscany, Italy

Ageing:

Weight:

1 kg approx

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong