Cheese Room

FIORE SARDO DOP DEI PASTORI ORGANIC



Code: VAL-31432

Raw material:

Organic whole row milk obtained from Sarda sheep race

Shape & Texture:

The shape is cylindrical shape with dimensions in app of 20 cm in diameter and 11/12 cm height. The rind is brown to dark brown due to the light smoking, and treatment with olive oil. The paste is compact, hard and crumbly and its colour is straw

Tasting notes:

The taste is long, spicy and full to the palate; the aftertaste is long, spicy, delicately smoked with strong hints of herbs and nature. The texture is hard and crumby with the distinct sweet taste of sheep's milk and long-lasting smoky, salty and pungent finish.

Curiosity:

The name seems to derive either from an ancient custom to curdle the cheese with thistle flower or from the fact that in the forming of the cheese they used wooden molds on which the bottom was patterned with a flower

Region:

Sardinia, Italy

Ageing:

Organic

Slow Food Presidia

Certificated:

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