

Cheese Room

PECORINO SEMISTAGIONATO DI PIENZA CUGUSI



Code: VAL-31511

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 and its colour is red. The red colour has to do with the treatment of this cheese with tomato sauce. This has been over the centuries a traditional technique of passing some acid taste to the pecorino cheeses in Tuscany. The paste is soft to semi hard and its colour is white to ivory. Small eyes are scattered across the paste.

Tasting Notes:

The taste is long, buttery and round. The aftertaste is round, slightly acid however sweet due to the butter of the milk. The flavour is fruity and floral.

How to enjoy:

Often used for filling stuffed peppers and artichokes or grated over grilled lamb.

Region:

Tuscany, Italy

Ageing:

Half-matured (1-6 months)

weight.

1,3 kg approx

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