

## Pecorino Toscano DOP



His majesty the Pecorino Toscano also known as "Toscanello" is made from sheep milk and its sweet and milky qualities are lost during aging in favor of a more intense flavor and an amazing aroma complexity. This Pecorino comes from the pastures of the Tuscany region or from other neighboring areas included in the specification of origin (D.O.P.). Serve it as a table cheese, it goes really well with Chianti red wine. Enjoy it also with honey, jams or fruits.

Pecorino Toscano PDO is best conserved in a cool, dry place. It is preferable not to put it in the fridge, but if so, it should be placed in the least cold compartment and wrapped in a slightly damp cotton cloth. This product can be used as a table cheese or for grating, depending on how mature it is. It is excellent for grating on Tuscan Ribollita soup, pasta dishes, or to add flavour to meat-based dishes. Fresh or mature, it pairs well with fresh seasonal vegetables or fruit, jam and honey. Pecorino Toscano PDO goes well with white or red wines depending on its age. Pecorino Toscano PDO is characterised by its sweet flavour, which is never sapid or piquant. This particular attribute is given to the use of calf rennet in the processing method and the briefer salting process compared to other varieties of pecorino cheese.