

RE NERO



CODE	25101
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	0.3 kg approx

Black rind sheep cheese, aged at least 3 months

DESCRIPTION	Pasteurized sheep's milk
APPEARANCE	The black rind recalls the peasant custom of protecting the cheese by greasing it with olive oil sludge and ash to prolong its storage. The texture is white, crumbly and slightly rough
TASTE	Sweet and slightly sapid with floral and lactic notes
PRODUCER	Caseificio Il Forteto - Vicchio (FI) - Tuscany
CURIOSITY	In 1977 the Agricultural Cooperative of Forteto was established with headquarters in Bovecchio, municipality of Barberino di Mugello, in the province of Florence. Over the years the cooperative develops more and more: an equestrian center, an agritourism is inaugurated and the techniques aimed at cattle breeding and the production of typical local products including fine pecorino cheese, fully entered among the references from we select.
SUGGESTIONS	It can be used in combination with other pecorino cheeses as a tasting on a cutting board or as a final garnish for first courses such as pasta and rice