

RE AL TARTUFO



CODE	31704
COUNTRY OF ORIGIN	Italy, Sicily
TYPE OF MILK	Sheep's milk
WEIGHT	4,5 kg approx

Aged pecorino cheese with truffle, featuring a characteristic and intense flavor

DESCRIPTION	Aged pecorino cheese with truffle made from pasteurized sheep's milk
APPEARANCE	Soft cheese with a slightly open texture and white color, characterized by the presence of truffle fragments. The rind is not edible
TASTE	The aroma is delicate and not overpowering, with the full flavor of the cheese, which is mild and balanced, blending well with the characteristic notes of truffle
MATURING	At least 4 months
PRODUCER	Biopek - Gibellina (TP) - Sicily
OUR SELECTION	Sicily is one of the homelands of Pecorino in Italy, and we traveled there to meet a new producer of sheep's milk cheese. The Biopek Dairy is located in Gibellina Nuova, in the hinterland of Trapani, and is managed by the Messina brothers, Pietro and Andrea. This genuine story has its roots in a small artisanal workshop where Pecorino cheeses, purchased from local producers, were aged and packaged. Since 2000, with the arrival of the second generation of the family, a new production facility was established, and in 2019 the latest expansion brought the production area to 3,000 square meters. Biopek selects and supports the best farms, optimizes daily milk collection with its own tank trucks, and processes the milk that arrives at the facility every day
CURIOSITY	The business was founded by the father in 2000 with the goal of enhancing the value of Sicilian sheep's milk (initially, they worked exclusively with organic milk), and it has gradually grown into the modern and well-organized facility it is today. Every day, they collect around 20,000 litres of milk with three vehicles from three provinces (Palermo, Trapani, and Agrigento) within a 65 km radius of the dairy. They visit about 80 farmers located in mountainous areas that are not always easy to reach; these are small farmers with flocks of up to 200 sheep each, requiring collection rounds that sometimes take the entire day
SUGGESTIONS	It can be served in the kitchen with toasted rustic bread, or enjoyed pure. It pairs well with aromatic, spicy, and floral white wines with medium alcohol content