PRODUCT DESCRIPTION

A mixed milk cheese that combines rich creamy ewes’ milk with whole cows’ milk, which is then flavoured with flaked truffles from the surrounding Tuscan countryside. Dense and moist in texture, this deliciously aromatic cheese is used as a table cheese and also grilled or melted in to sauces.

Note: Spread across 650 acres of rolling hills the farm was established by a group of friends in the early 1980's with the help of grants from the Italian Government. The group runs the farm on bio and organic principles, and apart from growing most of their own food and wine it has also become very successful in the production of cheese and beef. They now produce more than 1000 tons of ewe's milk cheese and 350 tons of stretched cow's milk cheese, and the brand represents more than 20% of all Tuscan D.O.P Pecorino.

Il Forteto Boschettto al Tartufo_701040