

calendar

distributors of the finest foods

IL FORTETO

Pecorino Toscano DOP Stagionato 2kg

Origin: Toscano, Italy
Classification: Artisan
Milk: Cow's & Sheep's Milk
Type: Hard
Form: 700g wheel
Item Code: 701048



A great example of Tuscan pecorino. This ewe's milk cheese is from Il forteto (the fort) - a leading producer of PDO cheese in Tuscany.

Aged for over four months, the rind develops a burnt golden colour whilst the nutty texture gradually becomes dense and flaky with a slightly sweet finish. Complex flavours of sweet and savoury highlight the quality of this classic cheese.

WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar
PLC MURARRIE
QLD 4172
07 3895 4888
[www.calendarcheese.com.au](#)

