

*Cheese Room*

## FORMAGGIO SEMISTAGIONATO TUMARRANO



Code: VAL-21435

Raw material:

Whole pasteurised sheep's milk

Shape & Texture:

The rind is semi hard with the pattern of the basket (canestro) the cheese is made in. The pasta is compact and its colour is white

Tasting Note:

Full of the palate, buttery, strong and pleasant while the aftertaste is long, buttery, round with strong hints of herbs from the Sicilian land

Region:

Sicily, Italy

Ageing:

Long-matured (more than 6 months)

Weight:

2kg-3kg/pcs approx