



## **“Mascalzone” – The Rascal Pecorino Cheese aged RESERVE**

The name given to this cheese evokes a disobedient personality. In Tuscany “mascalzone” is what we call a young kid who is naughty, or a man who is not perfect in his ways and manner. We have chosen this name because of the irregular shape this cheese takes on after it sits in traditional draining moulds rather than the perfect new plastic ones.

A cheese is considered a “Reserve” when it is sold after a 12-month ageing period. It is aged in our grottoes, on wooden boards, the rind is treated with oil and vinegar and we turn it over every week until it reaches the perfect maturing point and is ready for tasting.

Great to be enjoyed at the table on special events or with friends.

**On 2014 he was awarded with 1°Place at national competition ‘Trofeo San Lucio’  
At the World Cheese Awards 2017-2018 in London it obtained the Silver Medal.**