



Cod.: 00380

“Infiascato” – Cheese wrapped like a ‘Fiasco’

This cheese is made of 50% sheep and 50% cow's milk from Tuscany. After a thin rind has formed we wash it and wrap it in aromatic hay. It comes wrapped in hay, just like a typical “fiasco”, a traditional Tuscan wine bottle (wrapped in hay). It is available only on request and is delivered one month after the hay refining period has been completed, to ensure the aromas have pervaded the cheese rind. After buying it, remove the cheese from its wrap and let it breathe for a couple of hours before slicing. Remove the rind which has been in contact with the hay and is also mouldy, if washed it would deprive the cheese of all the aromas and flavours absorbed till then.

Category

Cheese
Refined
The alchemies

Type of milk

Cow
Mixed 2 milks
Sheep

Milk treatment

Pasteurized milk

Availability

Seasonal
To book

Rennet

Animal

Edible crust

Not edible

Unità di misura / Unit of measurement / Unité de mesure:

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Cheese is wrapped in a hay flask contained in a net

Peso per confezione / Weight per piece / Poids par pièce:

approx. 700 grams

Confezioni per collo / Pieces per box / Pièces par colis:

6 shapes

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:

60 days

Ordine minimo / Minimum order quantity / Commande minimum:

1 box (6 shapes)