



“Camomillo” – Pecorino refined with Chamomile flowers

From the Crosta d'Oro, another new creation is born in the De' Magi caves, this very limited edition cheese, in fact, is made only once a year, after the flowering of the chamomile that is born spontaneously in our meadows, is collected and placed in small oak barrels. Time and aroma do the rest.

Surely, every year will be different, and probably it will be just luck, but the first time it was made really came a masterpiece, a cheese with a truly unique aroma, especially in the sub-crost, where you can perceive really characteristic vegetable scents.