



Codice prodotto: 00185

“Lavandino” – Pecorino refined with lavender flowers

Lavandino is a sheep's cheese refined with fresh lavender flowers, inside a terracotta jar in our underground caves.

Definitely a cheese that is outside the box, born from imagination and chance, produced in 2017 for the first time with a circulation of only 30 units.

And the tradition of producing it in a limited edition has remained for us, only once a year, when it is the lavender flowering period, we go to collect the flowers, each time in a different place, to try to find the best lavender, as an ingredient, which can characterize and make the most of this type of refinement.

The 2023 production, the lavender used was harvested in the hot month of August, at Podere La Villa di San Giovanni d'Asso in Montalcino (SI), where together with the owner Domitilla we chose the most beautiful flowers to refine our prized cheese.

The manufacturing process consists of inserting the pecorino cheese, previously matured in the cave for at least three months, together with the lavender flowers into the terracotta jars. It then remains closed in the container, in our underground caves, in the dark, for the period necessary to give the cheese the desired characteristic. Only the master refiner knows when the right time to remove it is, sometimes a month can be enough, other times it takes even more than two months, because the lavender is not the same every year, so the ability to understand the right moment is fundamental of maturation.

The result we obtained on this cheese is an intense and characteristic smell of lavender in the rind, which also strongly characterizes the under rind.

This is another of our rare cheeses, given that it is only available during this period of the year and it is advisable to reserve it in the month of August, or in any case by the time it comes out of refinement, which is usually the month of September. And when it's gone... there's no more until the next year.

Inedible rind.

Categoria

Cheese
Refined
The alchemies

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

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

Tipo Di Latte

Sheep

Peso per confezione / Weight per piece / Poids par pièce:
approx. 1300 grams

Reperibilità

Limited/Rare
Seasonal

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

Caglio

Animal

Conservazione / Storage conditions / Conservation:
Refrigerate from +2°C to +6°C

Edibilità Crosta

Not edible

Mezzo di trasporto / Transportation / Transport:
Refrigerated from +2°C to +6°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
approx. 90 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 shape