

It's been a while since I started making cheese... If I look back I see difficult years full of obstacles, but also progress, achievements and discoveries. But I want to speak about today. Today Caseificio Il Fiorino has made a name for itself not only in the Tuscan Maremma, but also throughout Italy and the wider world beyond. Much has changed, but the passion remains the same as on the first day. I think that this is perhaps the most extraordinary thing.







# *A long love story*

IL FIORINO

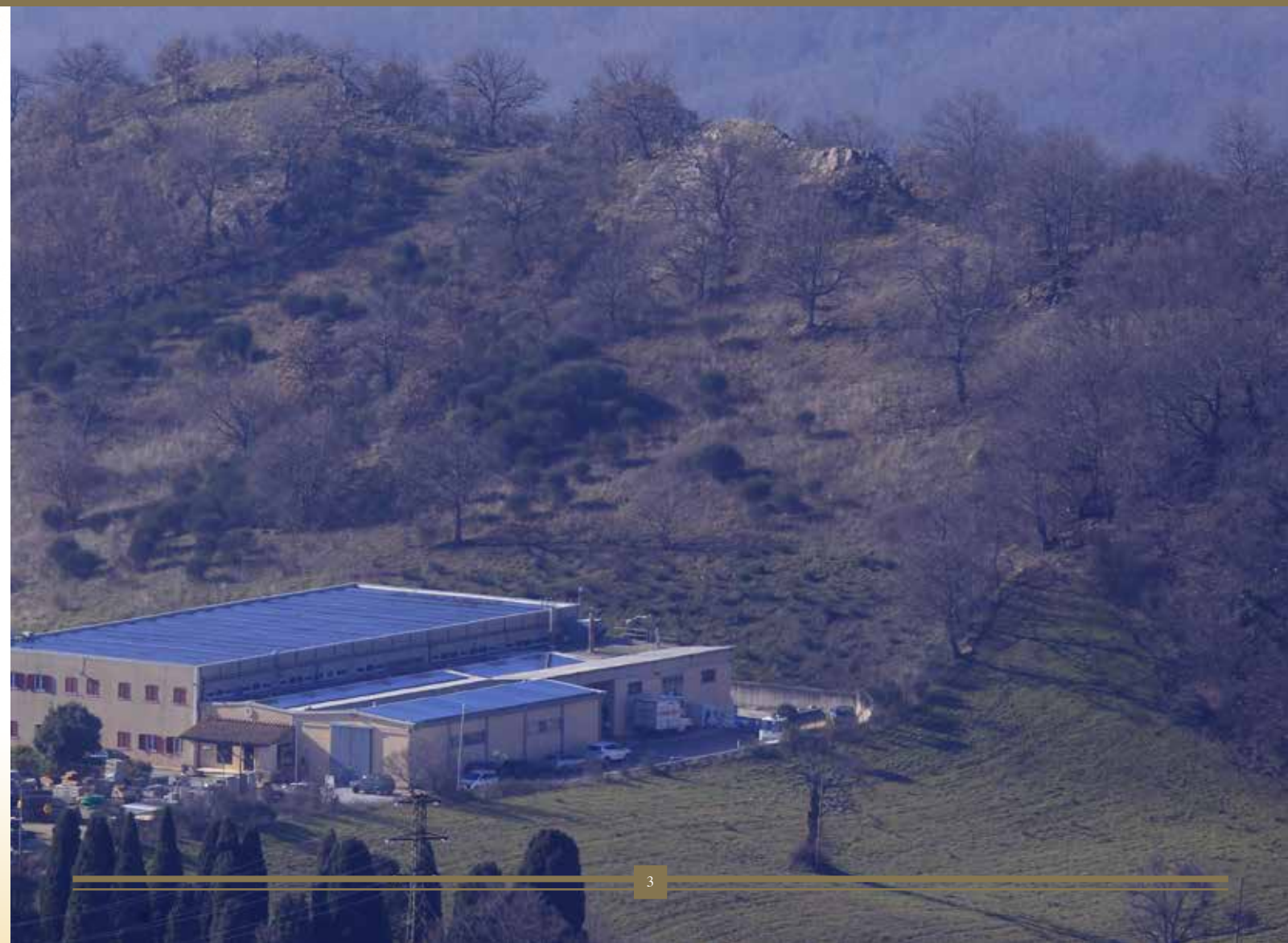


Generation after generation, handed down from father to son, as the most precious of goods, as an essential secret, none of this has been lost. Today as in the past, love for work, attention to raw materials and respect for the environment represent the body and soul of Il Fiorino, its raison for existing, its source of pride. Time seems to have stopped, and the story continues, because true loves never end.



Cheese is a family art for Caseificio Il Fiorino. The dairy was founded in 1957 by Duilio Fiorini, who came from a family of shepherds living on the Casentino hillsides, near Arezzo. Each autumn they would bring their flocks to the rich winter pastures on the slopes of the Amiata mountain in the valleys of the rivers Albegna and Ombrone.

A story that starts from far away, that looks like a fairy tale but it is all real, because it feeds on the commitment of many people, their daily trial, their sincere passion and their tenacious perseverance, in a land that knows how to be extraordinarily generous with who proves to love her.







## BEAUTY NOURISHES THE SOUL



*Roccalbegna*

*Roccalbegna*

Coordinate GPS:  
42° 46' 51.3" NORD  
11° 30' 56.1" EST

Welcome to Roccalbegna, a small medieval village with a population of just three hundred people, in the upper Albegna valley. It is in the middle of so much natural and artistic wealth, on the slopes of the Amiata mountain, at the foot of two rocks guarded by the Aldobrandesca Fortress and the Senese Cassero, that we meet Il Fiorino. A privileged place, protected and enchanted like an ancient magic chest, where sweet Maremma hills embrace the look with infinite suggestions.

Outside the ancient walls of Roccalbegna, in the immediate surroundings, the abundant pastures of Amiata, Semproniano and Petricci, of Istia d'Ombrone, and of the classic Maremma, are adorned with flocks of sheep. Then you move a handful of kilometers and there is looming Montalcino, San Galgano with his Gothic-Cistercian Abbey, the Terme di Saturnia and the Argentario with its promontory overlooking the sea. Getting lost with your eyes is a pleasure that nourishes the soul, as well as a slice of cheese from Il Fiorino, perhaps accompanied by a local wine which nourishes our good taste.

*Santa Fiora*



*Montalcino*



*San Galgano*







## GOOD FAMILY CHEESE

Traditions are what we inherit from the past. Il Fiorino is a big family, with a remarkable history and a great future. When Ferrero Fiorini and Caterina Fiorini as shepherds moved from the Casentino to Maremma, Ferrero passed the baton over to Duilio, founder of the dairy factory. Aware that shepherds' handmade cheeses were not always reliable in taste and consistency or homogeneity in order to be sold, Duilio spent his best energies perfecting all aspects of cheese processing, both original and professional.

Creating a viable version of today's Marzolino cheese, which boasts very ancient origins, and co-founding the Consortium for the Protection of the Denomination of Origin of Pecorino Toscano. About 70% of Tuscan milk and P.D.O. Pecorino Toscano production is concentrated in the Grosseto province.

He contributed decisively to create the version of today's Marzolino, which boasts very ancient origins, and to develop the Maremma dairy sector, co-founding the Consortium for the Protection of the Denomination of Origin of pecorino Toscano PDO. About 70% of the production of Tuscan milk and Pecorino Toscano PDO is concentrated in the province of Grosseto.



The current establishment inaugurated in 1989 by Duilio, as “ a precious family jewel ” was handed over to his daughter Angela and her husband Simone, capable and enterprising young people who renovated it in 2012. An accurate work of structural and functional modernization of the cells of maturation and seasoning and in particular of the production area, has allowed a better management and control of each phase of the processing both of the ricotta cheese and of the other cheese, allowing to follow the protocols required in order to obtain, with great satisfaction, the following year, the European BRC and IFS certification.

Together with Duilio, Angela and Simone, the great Fiorino family embraces beyond the employees, also the farmers who supplied the milk. For all the Fiorino is more than a job: it is a home, a family that is nice to be part of.







## LIKE A FORM OF ART



*Cheese like a work of art:  
raw material, maturation time,  
the patience work of  
passionate men and women.*



The ripening process inside the dairy factory takes place in controlled environments. While in the cave, it takes place completely natural, thanks to a special microclimate that creates “noble molds” ensuring a superior and unique quality product. Fresh cheese, once matured and before being placed on the market, it is washed and treated with a light and odorless anti-mold, whereas the cheese ready for maturing are only washed once with water and then brushed the necessary times preserving the crust, up to put on sale. It is thanks to this art never betrayed, to this skilful manual work and to the natural factors like water, air and land, that every cheese of Il Fiorino has the typical taste and natural flavors of the Maremma.



In every Il Fiorino cheese there is the flavor of the Maremma more authentic. Merit of a processing still today exclusively artisanal, which takes place entirely within the dairy factory, with a careful selection of raw materials. All the milk used to produce sheep's cheese is collected from breeders with our dairy vehicles and it comes from local flocks, carefully selected over the years from the company. For special cheese, like the raw milk pecorino, the Riserva del Fondatore, the milk selection is even more severe. All the ingredients of Il Fiorino cheese are natural and of high quality: rennet, starter cultures, salt for dry salting.







## SKILL AND PASSION



Fresh cheeses mature in humid and warm environments, to complete the drainage and lactic fermentation, processes that build the flavor. Hard cheeses begin the seasoning after dry salting, which gives flavor and allows the preservation of the shape. Leant on wooden boards, the cheeses mature naturally, in environments suitable for temperature and humidity, this phase is decisive for the final quality of the product. The mold that is created in this period of time is strictly washed by hand and only with water. Before selling it, we proceed to a manual brushing. Each process is carried out by expert hands and by passionate personnel, often raised in the company, with economic and energy investments. But this is our way of working. It's just in this way that we know and want to do the cheese. And the result, you can appreciate it with every bite of one of our forms.



In the Il Fiorino dairy, cheese is born from ancient and wise gestures, even if applied to technologies, machinery, rules, processes absolutely adequate to the highest standards of hygiene, safety and quality.

Straight from the milking, the milk is heated to 36° within a short time. Poured into an open boiler, the natural rennet coagulates the fat mass creating the curd, from different breaks are obtained the different types of cheese. Delicacies cheeses are obtained from large pieces, with a higher water content and therefore to be consumed in a short period of time. The base for long-seasoned cheeses are instead obtained with a break in smaller pieces. With the whey that remains from the production of the cheese, we create our fresh ricotta, a delight for the palate to be enjoyed in the shortest possible time.







## REWARDING COMMITMENT

When passion and competence give results, the work pays off. And above all, they also give rewards.

Il Fiorino it is proud to receive recognitions from leading experts in the sector. Il Fiorino's specialties can now be found in the most prestigious points of sale throughout the world, from London, to New York, together with the best international food and wine.

Thanks also to the brand Il Fiorino, the Made in Tuscany, or precisely Made in Maremma Toscana, continues to be synonymous of excellence.



### YEAR 1964

- ASS/ne "Aurinia Nuova" tourist board Saturnia, First prize Pecorino cheese festival:  
Diploma of Merit for Pecorino "Caciotta"

### YEAR 1966

- Ass/ne Pro Loco "Aurinia Nuova" Saturnia:  
- Diploma of Merit and Bronze Medal for participating with appreciated products in the Third pecorino cheese market show from the province of Grosseto

### YEAR 1991

- The London International Cheese Show: 2nd prize

### YEAR 1996

- The London International Cheese Show:  
Silver Pecorino Toscano PDO class 3

### YEAR 2006

- Bronze Foodhouse (UK) LTD:  
Pecorino Toscano PDO produced by Fiorini Duilio

### YEAR 2007

- Competition for best cheeses "Premio Roma" 4<sup>th</sup> edition  
- 3<sup>rd</sup> place with Natural maturation cheese First prize with P.D.O. Mature Pecorino
- Tuttofood Cheese Award - menzione speciale per il 'Pecorino di cantina'
- Cheese of the year – World quality cheese award:  
- First prize in Pecorino category, Matured P.D.O. Pecorino Toscano  
- Second prize in matured category or hard cheese  
- Third prize in matured category or hard cheese
- Trofeo San Lucio (Scuola Casearia Di Pandino), Lodi:  
- First prize with Matured P.D.O. Pecorino Toscano (the Best of the Best)

### YEAR 2008

- Trofeo Sal Lucio (Scuola Casearia Di Pandino), Lodi:  
- First prize in Pecorino category Snow-white Cellar Matured Pecorino
- 2<sup>o</sup> Concorso Pecorini D'Italia, Pienza:  
- First prize Gold Medal for Raw Milk Mature Pecorino  
- Second prize, Silver Medal for Snow-white Cellar Matured Pecorino
- Competition for best cheeses "Premio Roma" 5<sup>th</sup> edition:  
- Third prize, in Natural matured cheeses
- Cheese of the year – World championship for quality cheeses:  
- First prize for Pecorino cheeses

### YEAR 2009

- 3<sup>o</sup> Edizione Pecorini D'Italia, Villamar Sardegna:  
- First prize for fresh cheese: Sheeps' milk Marzolino  
- Second prize for matured cheeses: Snow-white Cellar Matured Pecorino  
- Third prize for raw milk cheeses: Raw milk Cellar Matured Pecorino  
- Forth prize for aged cheeses: Hay Matured Fior di Primavera
- Formaggi In Rosa, Mantova:  
- First prize for soft cheeses: "Della Rocca" Fresh Pecorino  
- Second and Third prize for hard cheeses: P.D.O. Tuscan Mature Pecorino  
- Third prize for hard cheeses: P.D.O. Tuscan Mature Pecorino

- World championship of quality cheese:  
- First prize for Pecorino Cheese
- Grolla D'oro Formaggio d'Autore Saint Vincent:  
Pecorino cheeses category, Marzolina di Roccabegna

### YEAR 2010

- Trofeo San Lucio (Scuola Casearia Di Pandino), Lodi:  
- First prize for soft cheeses: Pecorino "Fior del Pastore"  
- Second prize for P.D.O. Tuscan pecorino: P.D.O. Matured Tuscan Pecorino  
- Second prize for Small soft Pecorino Il Fiorino, inferior matured Pecorino 100gg  
- Second prize for Il Fiorino white cheese, Matured Pecorino superior 100gg
- Grolla D'oro Formaggio d'Autore Saint Vincent:  
- Pecorino cheeses, Pecorino Toscano P.D.O.
- Second edition Mantova Expo S.r.l.:  
- First prize for soft cheeses with Morbido della Rocca  
- Third prize with pure Sheep's milk Marzolino

### YEAR 2011

- Cheese of the year - World championship for quality cheeses:  
- Third prize for Pecorino cheese – ONAF National Italian cheese tasters  
- Tasted by ONAF - Fior di Pastore and Founder's Reserve

### YEAR 2012

- World Cheese Award Birmingham England:  
- First prize for Pecorino Cheese, Semi-matured Pecorino del Fiorino  
- Third prize for Pecorino cheese, the Founder's Reserve
- Trofeo San Lucio (Scuola Casearia di Pandino), Lodi:  
- Second prize for Pecorino Cheese, Raw milk Bartarello Pecorino

### YEAR 2013

- Le Mondial du Fromage et des Produits Laitiers, Tours Francia:  
- First prize for Pecorino cheeses. The Founder's Reserve

### YEAR 2014

- Trofeo San Lucio Caseo Art 2014 (Scuola Casearia di Pandino), Lodi:  
- First prize for soft cheeses, Sheep's milk Marzolino  
- First prize for P.D.O. Toscano, P.D.O. Matured Pecorino Toscano  
- Second prize for matured cheeses, the Founder's Reserve
- World cheese awards, London England:  
- Super Gold for the Founder's reserve
- Alma Caseus:  
- Third prize for Sheep's milk cheese: Cheese, Raw milk Bartarello Pecorino





## YEAR 2015

- Le Mondial du Fromage et des Produits Laitiers, Tours Francia:  
Bronze medal for The Founder's Reserve pecorino
- International Cheese awards, Nantwich England:  
Bronze medal for raw milk Marzolino d'Etruria
- World cheese awards, London England:
  - Silver medal for matured Pecorino Toscano P.D.O.
  - Silver medal for the Founder's Reserve, matured in the cellar
  - Bronze medal for Fior di natura Biologico with semi-matured vegetable rennet
  - Bronze medal for matured Pecorino Toscano P.D.O
- Italian Cheese Award: first prize for the Founde'rs Reserve

## YEAR 2016

- Italian Cheese award Formaggi in Villa  
First prize for matured Pecorino Toscano P.D.O
- Trofeo San Lucio (Scuola Casearia Di Pandino), Lodi:  
First prize for the Founder's Reserve, classified Fior di natura biologico with vegetable rennet and Fior di sheep's milk ricotta
- Bio Awards c/o Sana Bologna:  
Top First prize for cheese
- Bank of credito cooperativo of Saturnia and Costa d'avorio:  
The enterprise prize
- World Cheese Awards 2016 Donostia San Sebastian
  - Super Gold the Founder's Reserve matured in cellar for
  - Super Gold for Fior di natura Biologico Pecorino semi-matured with vegetable rennet
  - Gold medal for Pecorino Grotta del Fiorini
  - Gold medal for matured Pecorino Toscano P.D.O
  - Silver medal for raw milk Marzolino d'Etruria
  - Bronze medal for matured truffle cheese

## YEAR 2017

- Cheese and consumers awards, Excellence awards in retail:  
Special achievement award to Dulio Fiorini (Founder of the dairy)
- Cheese for People Award:
  - First prize for soft sheep's milk cheese, semi-matured Pecorino Fior di Natura with vegetable rennet
  - First prize for hard sheep's milk cheese Founder's Pecorino
- Cibus Connect Parma:
  - Lifetime achievement award to Fiorini dairy
- Grosseto Tourist Board
  - Grifone d'oro awarded to Il Fiorino dairy
- Salon du Fromage et des Produits latiers Tours::
  - Bronze medal for matured truffle cheese
- International Cheese Awards, Nantwich:
  - Gold medal for matured truffle cheese
  - Silver medal for the Founder's Reserve
  - Two special mentions for semi-matured Fior del Pastore and matured Pecorino Toscano P.D.O.
- Italian Cheese Awards, Bergamo:
  - First prize for the Founder's Reserve Matured Pecorino
  - First prize as the best derived from milk of pure sheep's milk ricotta
- World Cheese Awards 2017, London:
  - 2 Gold medals for the Founder's Reserve Pecorino
  - Silver medal for Cacio di Caterina Pecorino
  - Silver medal for Tesoro di Giove raw milk Pecorino
  - Bronze medal for Grotta del Fiorini Pecorino

- Bronze medal for raw milk matured Pecorino Toscano P.D.O
- Bronze medal for, semi-matured Pecorino Fior di Natura with vegetable rennet
- Bronze medal for Pecorino Fior di Maggengo

## YEAR 2018

- Trofeo San Lucio (Scuola Casearia Di Pandino), Lodi:
  - First prize for the Founder's Reserve Matured Pecorino
  - Second prize Medal for Tuscan Pecorino PDO mature
- World Cheese Awards 2018, Bergen:
  - Super Gold for Pecorino Riserva del Fondatore, also awarded as the Best Italian cheese and 5° Best World cheese in Absolute.
  - Gold Medal for Fior di Natura Pecorino with vegetable rennet semi-matured
  - Silver Medal for Tuscan Pecorino PDO matured
  - Bronze Medal for Pecorino Bartarello with raw milk
  - Bronze Medal for Tuscan Pecorino PDO fresh
  - Bronze Medal for Pecorino with Pesto Genovese
- Cheese For People Awards:
  - 1° Prize for the Pecorino Riserva del Fondatore

## YEAR 2019

- World Cheese Award 2019
  - Gold Medal: Grotta del Fiorini
  - Gold Medal: Fior di Ricotta Pura Pecora
  - Silver Medal: Pecorino al tartufo stagionato
  - Silver Medal: Fior di Natura Pecorino Semistagionato Biologico con caglio vegetale
  - Silver Medal: Riserva del Fondatore
  - Silver Medal: Cacio di Caterina
  - Bronze Medal: Fior di Natura Pecorino Semistagionato Biologico con caglio vegetale
  - Bronze Medal: Pecorino al Tartufo Fresco
  - Bronze Medal: Pecorino toscano DOP Stagionato
- Le Mondial du Fromage et des Produits Laitiers, Tours Francia 2019:
  - Supergold Medal: Riserva del Fondatore Special Edition
  - Supergold Medal: Pecorino Grotta del Fiorini
  - Silver Medal: Riserva del Fondatore
  - Silver Medal: Pecorino D.O.P. stagionato
  - Bronze Medal: Cacio di Caterina

## YEAR 2020

- Great Taste Awards 2020
  - 3 stars: Riserva del Fondatore
  - 3 stars: Riserva del Fondatore
  - 1 stars: Pecorino Toscano Dop stagionato
  - 1 stars: Fior di Natura Pecorino semistagionato con caglio vegetale

## YEAR 2021

- World Cheese Award 23021, Oviedo, Spain
  - Gold Medal: Cacio di Caterina
  - Gold Medal: Fior di Natura Bio semistagionato
  - Gold Medal: Pecorino Toscano DOP Stagionato
  - Gold Medal: Cacio di Afrodite
  - Gold Medal: Cacio di Venere
  - Gold Medal: Pecorino Toscano DOP Stagionato
  - Silver Medal: Cacio di Venere
  - Silver Medal: Riserva del Fondatore

- Silver Medal: Cacio di Caterina
- Silver Medal: Grotta del Fiorini
- Silver Medal: Cacio di Caterina
- Bronze Medal: Riserva del Fondatore
- Bronze Medal: Fiorin Blu
- Bronze Medal: Cacio di Afrodite
- International Cheese & Dairy Awards 2021, UK
  - Silver Medal: Cacio di Venere
  - Bronze Medal: Pecorino con Pesto Genovese
  - Bronze Medal: Cacio di Caterina
  - Silver Medal: Fior di Cardo
  - Bronze Medal: Cacio di Afrodite
- Great Taste Awards 2021, UK
  - 3 stars: Cacio di Caterina
  - 2 stars: Riserva del Fondatore
  - 2 stars: Cacio di Afrodite
  - 1 stars: Cacio di Venere
  - 1 stars: Fior di Cardo
- Le Mondial du Fromage et des Produits Laitiers, Tours Francia
  - Gold medal: Cacio di Venere

## YEAR 2022

- World Cheese Award 2022, Newport, UK
  - Supergold Medal: Riserva del Fondatore Special Edition
  - Silver Medal: Pecorino Toscano DOP Stagionato
  - Silver Medal: Riserva del Fondatore
  - Silver Medal: Cacio di Venere
  - Silver Medal: Grotta del Fiorini
  - Silver Medal: Cacio di Afrodite
  - Bronze Medal: Semistagionato del Fiorini
  - Bronze Medal: Fior di Cardo
  - Bronze Medal: Dolce Fiorino di Mremma
  - Bronze Medal: Cacio di Caterina
  - Bronze Medal: Pecorino di Bartarello a latte crudo, stagionato
- Great Taste Awards 2022, UK
  - 3 stars: Grotta del Fiorini
  - 2 stars: Riserva del Fondatore
  - 2 stars: Cacio di Afrodite
  - 2 stars: Cacio di Caterina
  - 2 stars: Fior di Cardo
- International Cheese & Dairy Awards 2022, UK
  - Silver Medal: Cacio di Venere
  - Bronze Medal: Pecorino con Pesto Genovese
  - Bronze Medal: Cacio di Caterina
  - Silver Medal: Fior di Cardo

## YEAR 2023

- World Cheese Award 2023, Trondheim, Norway
  - Medaglia d'oro: Grotta del Fiorini
  - Medaglia d'oro: Fior di Cardo
  - Medaglia d'oro: Cacio di Venere
  - Medaglia d'oro: Pecorino alle Castagne
  - Medaglia di argento: Cacio di Afrodite
  - Medaglia di argento: Riserva del Fondatore Special Edition
  - Medaglia di argento: Morbidosa
  - Medaglia di argento: Cacio di Giove
  - Medaglia di bronzo: Riserva del Fondatore
  - Medaglia di bronzo: Semistagionato del Fiorini

- Medaglia di bronzo: Pecorino Toscano Dop
- Medaglia di bronzo: Fior di Natura Bio semistagionato con caglio vegetale
- Great Taste Awards 2023, UK
  - GOLDEN FORK FROM ITALY: Cacio di Afrodite
  - 2 stelle: Riserva del Fondatore
  - 2 stelle: Riserva del Fondatore Special Edition
  - 2 stelle: Cacio di Caterina
  - 2 stelle: Grotta del Fiorini
  - 2 stelle: Cacio di Venere
  - 1 stella: Pecorino Toscano DOP Stagionato
  - 1 stella: Fior di Natura Pecorino semistagionato con caglio vegetale
  - 1 stella: Semistagionato del Fiorini
  - 1 stella: Cacio di Giove
  - 1 stella: Fior di Cardo
- Le Mondial du Fromage et des Produits Laitiers 2023, Tours, Francia
  - Medaglia d'oro: Cacio di Afrodite
  - Medaglia d'oro: Cacio di Caterina
  - Medaglia d'oro: Pecorino di Bartarello stagionato a latte crudo
  - Medaglia d'oro: Riserva del Fondatore Special Edition
  - Medaglia d'argento: Riserva del Fondatore
  - Medaglia d'argento: Cacio di Venere
  - Medaglia d'argento: Cacio di Giove
  - Medaglia di bronzo: Semistagionato del Fiorini
- International Cheese & Dairy Awards 2023, UK
  - Gold Medal: Riserva del Fondatore
  - Gold Medal: Semistagionato del Fiorini
  - Gold Medal: Riserva del Fondatore
  - Gold Medal: Pecorino con Pesto Genovese
  - Gold Medal: Fiorin Blu
  - Gold Medal: Cacio di Afrodite
  - Gold Medal: Cacio di Giove
  - Silver Medal: Cacio di Venere
  - Bronze Medal: Cacio di Caterina
  - Bronze Medal: Cacio di Venere
  - Bronze Medal: Fior di Natura Pecorino Bio Semistagionato
  - Bronze Medal: Pecorino Toscano Dop Stagionato
  - Bronze Medal: Morbidosa
  - Bronze Medal: Fiorin Blu







## THE SHOP



The shop is more than a sales point for Il Fiorino cheese: it is a small, large corner of the Tuscan Maremma. Inside, you can choose, buy and taste the typical products of this splendid land. Carefully selected products, according to those values of authenticity, fidelity to traditions and simplicity that permeate the area. A flower in the buttonhole, also for the elegant interior furnishings; an authentic business card, of which Il Fiorino is proud.









## FRESH CHEESES

### RICOTTA DELLE COLLINE MAREMMANE MIXED COW'S AND SHEEP'S MILK RICOTTA

Classic homemade ricotta, white with the perfect amount of creaminess. Extremely versatile as to be used in many different Tuscan recipes, both sweet and savoury. It has a milky and whey taste, with aromas of spring herbs.

<i>Item:</i>	01.008 (1,5 Kg approx) and 01.009 (0,65 Kg approx)
<i>Milk origin:</i>	Italian cow's and Maremma sheep's milk
<i>ShelfLife:</i>	13 days from dispatch date
<i>Appearance:</i>	Pyramid trunk without rind
<i>Smell:</i>	Delicate, milky and wheyey
<i>Taste:</i>	Mild, tasty and rounded
<i>Consistency:</i>	Clotted and creamy



## FRESH CHEESES

## The taste of the Tuscan tradition

### FIOR DI RICOTTA DI PECORA SHEEP'S MILK RICOTTA

Our Ricotta made from pure sheep's milk is sweet, tasty and creamy, it is ideal when used in the Maremma kitchen. It is ideal for baking the ricotta tart and Vegetable quiches.

<i>Item:</i>	01.888 (2 Kg approx) - 01.999 (0,5 Kg approx)
<i>Milk origin:</i>	Maremma sheep's milk
<i>ShelfLife:</i>	13 days from production date
<i>Appearance:</i>	Pyramid trunk without rind
<i>Smell:</i>	Delicate, milky and wheyey
<i>Taste:</i>	Mild but tasty and rounded
<i>Consistency:</i>	Soft and pleasantly creamy



### FIOR DI RICOTTA MISTA MIXED COW'S AND SHEEP'S MILK RICOTTA

Classic soft ricotta, light and creamy. A sweet and delicate taste like freshly collected milk.

<i>Item:</i>	01.080 (2 Kg approx) - 01.090 (0,5 Kg approx)
<i>Milk origin:</i>	Italian cow's and Maremma sheep's milk
<i>ShelfLife:</i>	13 days from production date
<i>Appearance:</i>	Pyramid trunk without rind
<i>Smell:</i>	Delicate, milky
<i>Taste:</i>	Mild but tasty and rounded
<i>Consistency:</i>	Soft and creamy

### FIOR DI RICOTTA DI PECORA MINI SHEEP'S MILK RICOTTA MINI

Our Ricotta made from pure sheep's milk is sweet, tasty and creamy, it is ideal when used in the Maremma kitchen. It is ideal for baking the ricotta tart and Vegetable quiches.

<i>Item:</i>	09.24800 (24 pieces per carton of 250 g each.)
<i>Milk origin:</i>	Maremma sheep's milk
<i>ShelfLife:</i>	13 days from production date
<i>Appearance:</i>	Pyramid trunk without rind
<i>Smell:</i>	Delicate, milky and wheyey
<i>Taste:</i>	Mild but tasty and rounded
<i>Consistency:</i>	Soft and pleasantly creamy





## TRADITIONAL CHEESES



### PECORINO TOSCANO “D.O.P.”

YOUNG SHEEP’S MILK CHEESE

The Tuscan Pecorino DOP is a cheese with Protected Denomination of Origin. It is produced according to strict disciplinary rules related to the production. The fresh type has undergone a short seasoning period and therefore it is soft and delicate.

<i>Item:</i>	02.010
<i>Weight:</i>	2 kg approx
<i>Maturation:</i>	In cooling room for at least 20 days before release
<i>Milk origin:</i>	Maremma sheep’s milk (as per P.D.O. regulations)
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 17 cm in diameter, smooth rind
<i>Smell:</i>	Fairly strong, with notes of buttermilk and fresh hay
<i>Taste:</i>	Fairly mild, rounded and balanced, with a slight hint of sourness
<i>Consistency:</i>	Tender and creamy



## TRADITIONAL CHEESES

## The taste of the Tuscan tradition

### FRESCO DEL FIORINI

YOUNG SHEEP’S MILK CHEESE

Is the classic cheese of “Fiorini”, the cheese Duilio first made 60 years ago. It has a compact consistency and a sweet taste. Pleasant freshness which represents the base for maturation.

<i>Item:</i>	02.001
<i>Weight:</i>	2,2 kg approx
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep’s milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 17 cm in diameter, smooth rind
<i>Smell:</i>	Quite strong, with notes butter, cooked milk and whey
<i>Taste:</i>	Mild and tasty in perfect balance
<i>Consistency:</i>	Fairly soft and creamy



### SEMISTAGIONATO DEL FIORINI

SEMI MATURE SHEEP’S MILK CHEESE

The nickname of this cheese in Maremma is “passoccio”, because it is a classic of half maturation. Ideal as a second course both with vegetables and fresh fruit, perfectly matched with pears.

<i>Item:</i>	02.002
<i>Weight:</i>	2 kg approx
<i>Maturation:</i>	In cooling room for at least 45 days before release
<i>Milk origin:</i>	Maremma sheep’s milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16,5 cm in diameter, smooth rind with mould mark
<i>Smell:</i>	Fairly strong, with persistent herbaceous and wild animal notes
<i>Taste:</i>	Tasty, rounded and well balanced, with a long finish
<i>Consistency:</i>	Firm and slightly creamy



### STAGIONATO DEL FIORINI

MATURE SHEEP’S MILK CHEESE

Carefully produced in order to undergo a long maturation period, this cheese never disappoints, for its loving and “rustic” taste like its creator, as quoted by Stefano Bonilli back in 1994 in one of his articles in Gambero Rosso.

<i>Item:</i>	02.003
<i>Weight:</i>	1,8 kg approx
<i>Maturation:</i>	In cooling room for at least 90 days before sale
<i>Milk origin:</i>	Maremma sheep’s milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16,5 cm in diameter, smooth rind with mould mark
<i>Smell:</i>	Fairly strong with notes of hay
<i>Taste:</i>	Well balanced and persistent
<i>Consistency:</i>	Firm and quite creamy





# The taste of the Tuscan tradition



## FIOR DEL PASTORE

YOUNG SHEEP'S MILK CHEESE

The Fior del Pastore is the cheese from our shepherds, the cheese offered to farms when we visit them. It represents the best of the dairy production, the cheese offered to guests, ideal for a snack in the farmyard together with a glass of wine from a wicker wine bottle.

<i>Item:</i>	02.100
<i>Weight:</i>	1,4 kg approx
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Cylinder with rounded sides, about 16,5 cm in diameter, fine rind
<i>Smell:</i>	Delicately buttery, with notes of cooked milk and whey
<i>Taste:</i>	Delicate
<i>Consistency:</i>	Tender and quite creamy

## LA RUZZOLA DI MAREMMA

SEMI-MATURE SHEEP'S MILK CHEESE

Born to recall the history of the "game of cheese" or also called "della ruzzola" according to testimonies was practiced in the streets adjacent to the walls of Grosseto, the city near us, in particular in Via Mazzini.

<i>Item:</i>	02.501
<i>Weight:</i>	1,3 kg approx
<i>Maturation:</i>	In cooling room for at least 45 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Cylinder with rounded sides, about 15,5 cm in diameter, smooth rind, with traces of cellar mould
<i>Smell:</i>	Fairly intense and yeasty
<i>Taste:</i>	Tasty, balanced and slightly sour
<i>Consistency:</i>	Fairly soft and creamy



## LA FIORINA DI MAREMMA

YOUNG MIXED COW'S AND SHEEP'S MILK CHEESE

Strength of the company. Sweet, delicate, soft, the "cheese everyday" household Maremma, which was once made with milk available on the pastor, often with multiple different types of milk. The cheese was named "Fiorina" nickname that the shepherds were usually attributed to the daughter of the owner of the company.

<i>Item:</i>	02.006
<i>Weight:</i>	1,3 kg approx
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma cow and sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16 cm in diameter, very light rind
<i>Smell:</i>	Delicate hints of milk, whey and yeast
<i>Taste:</i>	Delicate and long-lasting
<i>Consistency:</i>	Semi-tender and creamy



# The taste of the Tuscan tradition



## MORBIDOSA

YOUNG SHEEP'S MILK CHEESE

Fresh pecorino cheese With a creamy consistency, born to be eaten with seasonal fruit and vegetables, in spring the ideal is to combine it with fresh broad beans.

<i>Item:</i>	02.503
<i>Weight:</i>	1,4 kg approx
<i>Maturation:</i>	In cooling room for at least 10 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Milky white colour, some plus points can already be seen creamy, almost liquid and some more solid points
<i>Smell:</i>	The nose has a very pronounced lactic-acid scent, in particular the yogurt is clearly noticeable and the fresh cream, just a hint of yeast
<i>Taste:</i>	Sweet, slightly acidic and slightly salty
<i>Consistency:</i>	Very creamy at first glance on the palate, and then dissolve delicately in the mouth

## LA PECORINA

YOUNG SHEEP'S MILK CHEESE

This cheese is born to give the opportunity to buy a whole form of cheese, but smaller size.

We called "La Pecorina" because in the photo of the label we have portrayed a young sheep of our flock that, after having been fed with a bottle from our shepherds, used to follow us around everywhere.

<i>Item:</i>	02.1111
<i>Weight:</i>	0,5 kg approx
<i>Maturation:</i>	In cooling room for 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 11 cm in diameter, smooth rind
<i>Smell:</i>	Delicate, with buttery notes and a hint of cooked milk and hay
<i>Taste:</i>	Well-balanced and fairly mild
<i>Consistency:</i>	Tender and quite creamy, with evenly distributed fine eyes



## LA MUCCHINA

YOUNG COW'S MILK CHEESE

Fresh cheese made with sheep's milk from Maremma. It is the everyday cheese in the slightly Lighter version. The taste is sweet and delicate, ideal with fresh seasonal vegetables.

<i>Item:</i>	02.007
<i>Weight:</i>	1,3 kg approx
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Italian cow's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16 cm in diameter, fine rind
<i>Smell:</i>	Delicate, with notes of milk, whey and yeast
<i>Taste:</i>	Delicate, almost mild
<i>Consistency:</i>	Soft, stretchy and creamy





## TRADITIONAL CHEESES

### The taste of the Tuscan tradition



#### FIOR DI CARDO

SEMI-MATURE SHEEP'S MILK CHEESE WITH VEGETABLE RENNET

<b>Item:</b>	02.502
<b>Weight:</b>	1.9 kg approx
<b>Maturation:</b>	Maremma sheep's organic milk
<b>Milk origin:</b>	In cooling room for at least 45 days before sale
<b>Rind treatment:</b>	Natural untreated rind
<b>ShelfLife:</b>	6 months from dispatch date
<b>Appearance:</b>	Straight-sided cylinder, about 16,5 cm in diameter, smooth crust regular
<b>Smell:</b>	Medium intense and persistent with herbaceous and animal tones
<b>Taste:</b>	Savory, round and balanced with vegetal notes
<b>Consistency:</b>	Compact and well soluble

#### CACIO MARZOLINO

YOUNG SHEEP'S MILK CHEESE

##### Duilio Fiorini's original recipe

This is the cheese of the transhumance, in the pure sheep's milk version. It's called "Marzolino" because it was first made in March and lasted until the end of spring. It is ideal with "baccelli" (fresh Maremma broad beans). A highly appreciated cheese, it has received numerous awards of which first prize in the Trofeo San Lucio for fresh Pecorino.

<b>Item:</b>	02.1101
<b>Weight:</b>	0,9 kg approx
<b>Maturation:</b>	In cooling room for at least 10-15 days before sale
<b>Milk origin:</b>	Maremma sheep's milk
<b>Rind treatment:</b>	Treated with E235, not edible
<b>ShelfLife:</b>	3 months from dispatch date
<b>Appearance:</b>	Flattened oval with rounded sides and fine rind 1,4x13 cm
<b>Smell:</b>	Strong, with notes of milk and cooked butter
<b>Taste:</b>	Balanced, strong and persistent
<b>Consistency:</b>	Soft and creamy



#### CACIO MARZOLINO

YOUNG MIXED COW'S AND SHEEP'S MILK CHEESE

##### Duilio Fiorini's original recipe

The Marzolino cacio was rediscovered by Duilio at the end of the seventies. It has a traditionally oval form, lightly pointed, achieved by our dairy masters who patiently keep on turning it until the wished result is obtained. It is the marzolino that has been bringing the brand of the 8 coins "Florins" all over Italy and the world for many years.1

<b>Item:</b>	02.011
<b>Weight:</b>	0,9 kg approx
<b>Maturation:</b>	In cooling room for at least 10-15 days before sale
<b>Milk origin:</b>	Italian cow and Maremma sheep's milk
<b>Rind treatment:</b>	Treated with E235, not edible
<b>ShelfLife:</b>	3 months from dispatch date
<b>Appearance:</b>	Flattened oval with rounded sides, 14x13 cm, very light rind
<b>Smell:</b>	Quite strong and milky with hints of tuber
<b>Taste:</b>	Well rounded, tasty and balanced
<b>Consistency:</b>	Quite soft and creamy



## ORGANIC CHEESES

Organic cheese is one of the latest creations of our company, created to enhance the organic production of milk from our shepherds. To make it an even more exclusive product we have used the vegetable rennet.



#### FIOR DI NATURA A CAGLIO VEGETALE

ORGANIC YOUNG SHEEP'S MILK CHEESE WITH VEGETABLE RENNET

<b>Item:</b>	03.014
<b>Weight:</b>	2,2 kg approx
<b>Maturation:</b>	Maremma sheep's organic milk
<b>Milk origin:</b>	In cooling room for at least 20-25 days before sale
<b>Rind treatment:</b>	Natural untreated rind
<b>ShelfLife:</b>	6 months from dispatch date
<b>Appearance:</b>	Straight-sided cylinder, about 17 cm in diameter, smooth crust regular
<b>Smell:</b>	Medium intense butter and milk cooked
<b>Taste:</b>	Flavor and sweetness well balanced with notes slightly thistle
<b>Consistency:</b>	Tender and well creamy

#### FIOR DI NATURA A CAGLIO VEGETALE

ORGANIC SEMI-MATURE SHEEP'S MILK CHEESE WITH VEGETABLE RENNET

<b>Item:</b>	03.015
<b>Weight:</b>	2 kg approx
<b>Maturation:</b>	Maremma sheep's organic milk
<b>Milk origin:</b>	In cooling room for at least 45 days before sale
<b>Rind treatment:</b>	Natural untreated rind
<b>ShelfLife:</b>	6 months from dispatch date
<b>Appearance:</b>	Straight-sided cylinder, about 16,5 cm in diameter, smooth crust regular
<b>Smell:</b>	Medium intense butter and milk cooked
<b>Taste:</b>	Fruity, round and balanced with vegetal notes
<b>Consistency:</b>	Tender and well creamy







## RAW MILK CHEESES



### MARZOLINO D'ETRURIA YOUNG SHEEP'S MILK CHEESE WITH RAW MILK

The Marzolino is the historical Tuscan cheese sort, particularly related to Etruria and already mentioned in Pliny the Elder's works. It is the cheese of the transhumance, its elitist version is produced according to ancient proceedings with raw milk and vegetable rennet.

<i>Item:</i>	04.410
<i>Weight:</i>	0,9 kg approx
<i>Maturation:</i>	In cooling room for 15-25 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>Shelf Life:</i>	3 months from dispatch date
<i>Appearance:</i>	Flattened oval with rounded sides and fine rind, 14x13 cm
<i>Smell:</i>	Strong, with notes of milk and cooked butter
<i>Taste:</i>	Balanced, strong and persistent
<i>Consistency:</i>	Soft and slightly creamy

## RAW MILK CHEESES

## The taste of the Tuscan tradition

### PECORINO DI BARTARELLO YOUNG SHEEP'S MILK CHEESE WITH RAW MILK

A cheese born to commemorate the long tradition. Bartarello was, in fact, the family farm. The name of the old farm between the river Albegna with the trench of the Zolferate, where It all started centuries ago, under the protection of a Madonna Robbiana who has always Watched over the family therefore very close to the entire Fiorini family's heart.

<i>Item:</i>	04.101
<i>Weight:</i>	2,1 kg approx
<i>Maturation:</i>	In cooling room for at least 20 days before sale
<i>Milk origin:</i>	Selected Maremma raw sheep's milk, processed immediately after milking
<i>Rind treatment:</i>	Treated with E235, not edible
<i>Shelf Life:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 17 cm in diameter, smooth rind
<i>Smell:</i>	Fresh, milky and herbaceous, with animal notes
<i>Taste:</i>	Mild, balanced and persistent
<i>Consistency:</i>	Soft and creamy



### PECORINO DI BARTARELLO MATURE SHEEP'S MILK CHEESE WITH RAW MILK

A matured version of raw milk Bartarello, Enhances the taste and smell of the local milk. With which it is produced.

<i>Item:</i>	04.102
<i>Weight:</i>	1,8 kg approx
<i>Maturation:</i>	In cooling room for at least 60 days before sale
<i>Milk origin:</i>	Selected Maremma raw sheep's milk, processed immediately after milking
<i>Package:</i>	6 per box
<i>Average package weight:</i>	12,8 kg approx per box
<i>Rind treatment:</i>	Natural untreated rind
<i>Shelf Life:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16.5 cm in diameter, smooth rind
<i>Smell:</i>	Intense, herbaceous, with animal notes
<i>Taste:</i>	Balanced, mild and remarkably persistent
<i>Consistency:</i>	Firm and creamy





# ELITE CHEESES

## FIORIN BLU BLUE SHEEP'S MILK CHEESE

It is our blue cheese made with selected milk from ours Maremma and with molds chosen to give our cheese a flavour balanced, sweet and savory. To obtain maximum quality it is produced by our company and aged in the perfect climate for blue cheeses: in air-conditioned rooms saturated with mold of an other note quality Dairy, producing gorgonzola.

<i>Item:</i>	06.050
<i>Weight:</i>	about 4 kg
<i>Maturation:</i>	In refrigerated cellar for at least 60 days before sale
<i>Milk origin:</i>	Selected Maremma sheep's milk cheese
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	2 months from dispatch date
<i>Appearance:</i>	Cylindrical shape approximately 25 cm high and approximately 20 cm in diameter. Straight barefoot. Crust crust wrinkled, white in colour tending to reddish with slight presence marbling
<i>Smell:</i>	Butter lactic, mushrooms
<i>Taste:</i>	at the beginning savory and decisive and then leaving space for sweetness, aromas are found of butter and mushrooms, it is intense and persistent.
<i>Consistency:</i>	Compact but tender and deformable, soluble and greasy, you can feel the graininess of marbling



# ELITE CHEESES

## The taste of the Tuscan tradition

## CACIO NERO DEL FIORINI MATURE SHEEP'S MILK CHEESE

Our new matured pecorino, a classic Tuscan “cacio”, which recalls the cheese that Duilio used to make and to eat on special occasions. It is a matured pecorino “dressed for festivity”, the shape is characterized by the contrast of the dark crust that highlights the white tending to straw colored. The taste is persuasive, tasty and sweet, it invites to be tasted several times.

<i>Item:</i>	06.023
<i>Weight:</i>	1,7 kg approx
<i>Maturation:</i>	In cooling room for at least 90 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Not edible, treated with E172
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16,5 cm in diameter, smooth, even rind
<i>Smell:</i>	Intense with herbaceous notes
<i>Taste:</i>	Well balanced flavors with hay and dried fruit notes
<i>Consistency:</i>	Firm and creamy



## PECORINO TOSCANO D.O.P. STAGIONATO MATURE SHEEP'S MILK CHEESE

Our mature Pecorino Toscano P.D.O has a persistent taste, balanced, classified as splendid and elegant by Gambero Rosso in October 89, in an article wherein Duilio was called “The wizard of Pecorino Toscano”. And one of the most revered cheeses of our establishment, winner of the San Lucio Trophy 2007, best Italian cheeses.

<i>Item:</i>	06.012
<i>Weight:</i>	1,8 kg approx
<i>Maturation:</i>	In cooling room for at least 120 days
<i>Milk origin:</i>	Maremma sheep's milk (as per P.D.O. regulations)
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 16,5 cm in diameter, smooth, even rind
<i>Smell:</i>	Intenso con sentori netti erbacei
<i>Taste:</i>	Tasty but mild, with persistent aftertaste
<i>Consistency:</i>	Firm and creamy





## The taste of the Tuscan tradition

### PECORINO CON PESTO GENOVESE

SHEEP'S MILK CHEESE WITH GENOESE PESTO

This cheese is made with the precious Genoese Pesto, produced with Basil POD and Vessalico garlic, following the ancient Ligurian tradition. We have added, to these ingredients, our Riserva del Fondatore cheese, making it unique and unmistakable.

What is most surprising is the perfect balance between the different flavors, obtained thanks to the harmony and the refined quality of all the ingredients.

<i>Item:</i>	06.113
<i>Weight:</i>	1 kg approx - on request 500 gr.
<i>Maturation:</i>	In cooling room for 25-30 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, thin rind, yellow tending to green, thanks to the thin chopped basil
<i>Smell:</i>	Milky with fresh vegetable notes of basil
<i>Taste:</i>	The taste shows a lactic scent, the freshness in the mouth explodes thanks to the basil, everything in full harmony with the delicacy of the cheese
<i>Consistency:</i>	Tender and creamy



### PECORINO CON "PISTACCHIO VERDE DI BRONTE DOP"

SHEEP'S MILK CHEESE WITH GREEN PISTACHIO OF BRONTE PDO

An ingredient of absolute high quality, the Pecorino acquires a very scenic appearance with that snow white paste against the emerald green of the fruit.

It is a surprise for the taste as well when the creamy cheese merges perfectly with the tasty crunchiness of the pistachio.

<i>Item:</i>	06.124
<i>Weight:</i>	1 kg approx - on request 500 gr
<i>Maturation:</i>	In cooling room for 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 13 cm in diameter, thin rind
<i>Smell:</i>	With fresh vegetable notes and roasting
<i>Taste:</i>	Intense persistent and slightly sweet
<i>Consistency:</i>	Tender, slightly stretchy, creamy



### PECORINO CON ZAFFERANO PURISSIMO IN STIMMI DI MAREMMA

SHEEP'S MILK CHEESE WITH PURE SAFFRON IN STIGMAS OF MAREMMA

The saffron purchased in stigmas, is crumbled and dissolved in milk; this gives the characteristic yellow colour with tiny irregular orange marks, due to the bigger granules, it has an intense smell since it is crumbled and washed during the production process.

<i>Item:</i>	06.120
<i>Weight:</i>	1 kg approx. on request 0,500 kg
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Cylinder with rounded sides, about 13 cm diameter, fine rind
<i>Smell:</i>	Milky and spicy
<i>Taste:</i>	Fresh and well-balanced
<i>Consistency:</i>	Firm, slightly dry and creamy



## The taste of the Tuscan tradition

### PECORINO CON PEPERONCINO DI MAREMMA

SHEEP'S MILK CHEESE WITH CHILLI PEPPER FROM MAREMMA

The name is due to the odd shape of the berry, slightly "misleading". It is a perfect union because it is moderately hot chilli pepper but very aromatic.

<i>Item:</i>	06.116
<i>Weight:</i>	1 kg approx - on request 0,5 kg
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 13 cm diameter, with fine rind
<i>Smell:</i>	Quite strong, with spicy notes
<i>Taste:</i>	Spicy and aggressive taste
<i>Consistency:</i>	Quite soft and creamy



### PECORINO CON TARTUFO

SHEEP'S MILK CHEESE WITH TRUFFLE

With selected "scorzono" and white truffle, chopped in small slivers. In order to enhance the body and flavour. The smell is delicate and non-invasive.

<i>Item:</i>	06.114
<i>Weight:</i>	1 kg approx. - on request 0,5 kg
<i>Maturation:</i>	In cooling room for at least 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight sided cylinder, about 13 cm diameter, fine rind
<i>Smell:</i>	Intenso tartufaco
<i>Taste:</i>	Refined and balanced taste
<i>Consistency:</i>	Tender and creamy

### PECORINO CON NOCI ITALIANE

SHEEP'S MILK CHEESE WITH ITALIAN WALNUTS

Cheese flavoured with nuts. This cheese flavoured with domestic nuts is a perfect mixture of fragrances and flavours: the nut gives sweetness and the cheese perfecting the right balance.

<i>Item:</i>	06.122
<i>Weight:</i>	1 kg approx. - on request 0,5 kg
<i>Maturation:</i>	In cooling room for 10-15 days before sale
<i>Milk origin:</i>	Maremma sheep's milk
<i>Rind treatment:</i>	Treated with E235, not edible
<i>ShelfLife:</i>	3 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 13 cm in diameter, with fine rind
<i>Smell:</i>	Milky and dried fruit notes
<i>Taste:</i>	Harmonious and balanced
<i>Consistency:</i>	Quite soft and creamy





# The taste of the Tuscan tradition

## CACIO DI CATERINA

SHEEP'S MILK CHEESE MATURED IN THE NATURAL CAVE OF THE FIORINI FAMILY

The women's cacio. This sort of cheese seems to combine the ancient female dexterity in dairy production – in particular Caterina de Medici's historical predilection for her Marzolino - with the history of the Fiorini Family, and particularly with the enterprising Caterina Pandolfi, Ferrero's wife and mother of the "Il Fiorino" founder. It is therefore a tribute to the women who once made the cheese in front of the hearth "keeping vigil" when the milk is freshly milked and still fragrant.

<i>Item:</i>	06.037
<i>Weight:</i>	5 kg approx
<i>Maturation:</i>	In cooling room for at least 60 days, followed maturation in our natural cave
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	12 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 19 cm in diameter, about 21 cm height, straight shape, smooth hand-oiled
<i>Smell:</i>	Slightly vegetal and with notes of dried fruit
<i>Taste:</i>	Decided, intense and prolonged
<i>Consistency:</i>	Compact, rigid and slightly brittle



## ELITE CHEESES - RISERVA



## RISERVA DEL FONDATORE

SHEEP'S MILK CHEESE MATURED IN THE NATURAL CAVE OF THE FIORINI FAMILY

Cellar matured Pecorino Founder's Reserve. Natural ageing in Duilio Fiorino's cellars. A cheese created by Angela and Simone and dedicated to the founder of the dairy, thanking him for leaving this prestigious family business to them. This cheese can be considered the quintessential of cheeses of the dairy "The Cheese" is the most awarded and appreciated of the dairy. It is made from carefully selected sheep's milk and produced using antique traditional methods and then aged in caves.

<i>Item:</i>	06.033
<i>Weight:</i>	Between 18 and 20 kg
<i>Maturation:</i>	In cooling room for at least 60 days, followed by cellar ageing
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	12 months from dispatch date
<i>Appearance:</i>	Big cylinder with slightly rounded sides, about 35 cm in diameter, smooth hand-oiled
<i>Smell:</i>	Quite strong with vegetable and fruity tones
<i>Taste:</i>	Strong, intense and long-lasting
<i>Consistency:</i>	Firm and hard, but creamy



## GROTTA DEL FIORINI

SHEEP'S MILK CHEESE MATURED IN THE NATURAL CAVE OF THE FIORINI FAMILY

This one is the traditional cacio of the Tuscan peasantry. It holds all the fragrances and flavours that only a long aging period in a cave at the right temperature and ventilation provided by the environment can give.

<i>Item:</i>	06.030
<i>Weight:</i>	2 kg approx
<i>Maturation:</i>	In cooling room for at least 60 days, followed maturation in our natural cave
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	6 months from dispatch date
<i>Appearance:</i>	Straight-sided cylinder, about 16 cm in diameter, smooth rind with traces of white and grey cellar moulds
<i>Smell:</i>	Quite strong with vegetable notes and a hint of mould
<i>Taste:</i>	Tasty and persistent
<i>Consistency:</i>	Firm but creamy



# The taste of the Tuscan tradition

## CACIO DI VENERE

ORGANIC MATURE PECORINO CHEESE WITH ORGANIC TUSCAN WHITE TRUFFLE

The pecorino cheese Cacio di Venere combines the search for beauty and the elegance of the flavour of the cheese with the sensuality of the truffle. Born from the collaboration with Stefania Calugi, we first designed the cheese and then we selected the truffle with Stefania to blend the flavor with elegance and harmony of style to enhance both ingredients: the milk from our Maremma and the White Tuscan truffle.

<i>Item:</i>	06.041
<i>Weight:</i>	about 8 kg
<i>Maturation:</i>	In refrigerated cellar for at least 120 days, followed by the maturation in the natural cave.
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	12 months from dispatch date
<i>Appearance:</i>	Cylindrical shape approximately 11 cm high and approximately 27 cm in diameter. Straight sided. Smooth, regular and oiled rind
<i>Smell:</i>	Smell: Lactic and dried fruit, with delicate notes of truffle.
<i>Taste:</i>	Lactic and dried fruit, with delicate notes of truffle. At first you can taste the sweetness of the cheese, then the delicate and not invasive aroma of the truffle is released, the harmony of the truffles amazes
<i>Consistency:</i>	Compact and soluble, you can feel the slight presence of the truffle fragments



## ELITE CHEESE - THE DIVINE TASTES

## CACIO DI GIOVE

MATURE SHEEP'S MILK CHEESE WITH PURE SAFFRON IN STIGMAS OF MAREMMA

The Cacio di Giove combines the sweetness of the cheese with the aromatic pure saffron of Maremma.

It is said that Jupiter, great amateur, is resting on a bed of saffron, according to Homer in "the Iliad", the thalamus of Jupiter and Juno were sprinkled with it along with other florescences.

<i>Item:</i>	06.039
<i>Weight:</i>	about 8 kg
<i>Maturation:</i>	In refrigerated cellar for at least 120 days, followed by the maturation in the natural cave
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	12 months from dispatch date
<i>Appearance:</i>	Cylindrical shape about 11 cm high and about 27 cm in diameter. Straight side. Smooth rind and oiled
<i>Smell:</i>	Lactic and dried fruit, with sweet notes of saffron
<i>Taste:</i>	At first we feel the sweetness of the cheese then it spread in the palate the sweet aroma of the saffron is harmonious and not invasive, elegant and persuasive
<i>Consistency:</i>	Soluble and compact



## CACIO DI AFRODITE

MATURE SHEEP'S MILK CHEESE

The Cacio di Afrodite represents the search for beauty, elegance and sensuality. Aphrodite, the Greek goddess of love, represents the same search for us in a cheese.

<i>Item:</i>	06.038
<i>Weight:</i>	about 10 kg
<i>Maturation:</i>	In refrigerated cellar for at least 120 days, followed by the maturation in the natural cave
<i>Milk origin:</i>	Selected Maremma sheep's milk
<i>Rind treatment:</i>	Natural untreated rind
<i>ShelfLife:</i>	12 months from dispatch date
<i>Appearance:</i>	Cylindrical shape about 16 cm high and about 27 cm in diameter. Straight side. Smooth rind and oiled
<i>Smell:</i>	Lactic and dried fruit
<i>Taste:</i>	Round, sweet with notes of sweet almond and toffee, it has a long persistence
<i>Consistency:</i>	Compact and soluble, you can feel the slight presence of fine crystallization of tyrosine









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