IS·AMIGUS™

GUSTI E TRADIZIONI

# CHEESES

## SMOKED PECORINO CHEESE LAZZONE WHOLE WHEEL 2-2.5KG APPROX

Lazzone
Smoked aged pecorino
Lazzone is a seasoned table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. Veal rennet makes it less spicy than Fiore Sardo. After a light smoking, the wheel is washed with red wine vinegar and extra virgin olive oil. The seasoning lasts from eight to twenty-four months.
It is eaten alone or accompanied by bread and cold cuts, pounded lard, beans with oil and chickpeas. When heavily seasoned, it gives flavor to risottos, soups and pasta in white, or with the addition of black pepper and freshly sizzled sweet bacon. Paired with strawberries and sour oranges. It goes well with slightly sparkling water. Try it with the Aleatico dell'Elba.

Leggi di più
**SKU:** ND-CSM-010
**Prezzo:** 78,69 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## SMOKED PECORINO CHEESE LAZZONE HALF SHAPE 1.2KG APPROX

Lazzone
Smoked aged pecorino
Lazzone is a seasoned table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. Veal rennet makes it less spicy than Fiore Sardo. After a light smoking, the wheel is washed with red wine vinegar and extra virgin olive oil. The seasoning lasts from eight to twenty-four months.
It is eaten alone or accompanied by bread and cold cuts, pounded lard, beans with oil and chickpeas. When heavily seasoned, it gives flavor to risottos, soups and pasta in white, or with the addition of black pepper and freshly sizzled sweet bacon. Paired with strawberries and sour oranges. It goes well with slightly sparkling water. Try it with the Aleatico dell'Elba.

Leggi di più
**SKU:** ND-CSM-011
**Prezzo:** 37,82 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## SMOKED PECORINO CHEESE LAZZONE 1/4 WHEEL 0,6KG APPROX

Lazzone
Smoked aged pecorino
Lazzone is a seasoned table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. Veal rennet makes it less spicy than Fiore Sardo. After a light smoking, the wheel is washed with red wine vinegar and extra virgin olive oil. The seasoning lasts from eight to twenty-four months.
It is eaten alone or accompanied by bread and cold cuts, pounded lard, beans with oil and chickpeas. When heavily seasoned, it adds flavor to risottos, soups and white pasta, or with the addition of black pepper and freshly sizzled sweet bacon. Paired with strawberries and sour oranges. It goes well with slightly sparkling water. Try it with the Aleatico dell'Elba.

Leggi di più
**SKU:** ND-CSM-012
**Prezzo:** 18,91 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO FLOWER SARDINIAN CHEESE 24 MONTHS WHOLE FORM 3.7-4KG APPROX

Fiore Sardo PDO
Long aged pecorino
Fiore Sardo is one of the thirty-one Italian cheeses with a protected designation of origin, produced only with Sardinian sheep's milk. The rennet is lamb.

The Fiore Sardo by Giuseppe Cugusi undergoes a particular process, in fact, before the long seasoning, it is lightly smoked, according to an ancient method, and finally washed with red wine vinegar and extra virgin olive oil.It is one of the few Italian sheep cheeses produced with raw milk, this allows you to preserve the variety of scents, six flavors and aromas. It is worked entirely by hand, and its shape has a dark and hard crust, while inside the dough is crumbly and of a beautiful bronzed

cream color. It has a unique and recognizable taste, it preserves a thousand flavors in one, and it is better to eat it little by little because it gets drunk.

The King of aged cheeses is humble and generous, and adapts to different combinations: with bread and water to enjoy the flavor; with full-bodied red wine in the cold season; with sweet wine, a sip and a sliver to feel good; excellent with chilled champagne. It goes well with fruit, especially with watermelon and figs, but also with sweet oranges and apples. It goes well with ham and lard, with fresh and firm tomatoes and onions. And also a grating cheese. Fiore Sardo gives soul to any type of pasta, to soups, rice seasoned with a hint of lard and rosemary. It nourishes and is highly digestible, indicated in the diet of the elderly and sportsmen.

Leggi di più
**SKU:** ND-CSM-001
**Prezzo:** 112,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

# PECORINO FLOWER SARDINIAN CHEESE 24 MONTHS HALF FORM 2KG APPROX

Fiore Sardo PDO
Long aged pecorino
Fiore Sardo is one of the thirty-one Italian cheeses with a protected designation of origin, produced only with Sardinian sheep's milk. The rennet is lamb.

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the elderly and sportsmen. "

Leggi di più
**SKU:** ND-CSM-002
**Prezzo:** 56,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO FLOWER SARDINIAN CHEESE 24 MONTHS 1/4 WHEEL 1KG APPROX

Fiore Sardo PDO
Long aged pecorino
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Leggi di più
**SKU:** ND-CSM-003
**Prezzo:** 28,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO FLOWER SARDINIAN CHEESE 12 MONTHS WHOLE FORM 3.7-4KG APPROX

"Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.
If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.
The water enhances it, as well as the sparkling and light red wine.
"

Leggi di più
**SKU:** ND-CSM-004
**Prezzo:** 106,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO FLOWER SARDINIAN CHEESE 12 MONTHS HALF FORM 2KG APPROX

Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.
If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.
The water enhances it, as well as the sparkling and light red wine.

Leggi di più
**SKU:** ND-CSM-005
**Prezzo:** 53,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO FLOWER SARDINIAN CHEESE 12 MONTHS 1/4 WHEAT 1KG APPROX

Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.
If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.
The water enhances it, as well as the sparkling and light red wine.

Leggi di più
**SKU:** ND-CSM-006
**Prezzo:** 27,00 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO CHEESE SA MARCHESA WHOLE WHEEL 1.7-2.2KG APPROX

Sa Marchesa
Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.

If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.

The water enhances it, as well as the sparkling and light red wine.

Leggi di più
**SKU:** ND-CSM-007
**Prezzo:** 51,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO CHEESE SA MARCHESA HALF WHEEL 0.9 KG APPROX

Sa Marchesa
Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.

If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.

The water enhances it, as does the sparkling and light red wine. "

Leggi di più
**SKU:** ND-CSM-008
**Prezzo:** 26,00 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

## PECORINO CHEESE SA MARCHESA 1/4 WHEEL SHAPE 0.5 KG APPROX

Sa Marchesa
Pecorino for the table
Sa Marchesa is a table pecorino made of unpasteurized milk processed raw. There are no preservatives or additives. The rennet is made from veal, it is eaten fresh, perhaps alone or accompanied by ripe figs, grapes, tomatoes and ham.

If slightly seasoned it goes well with fruit mustard, honey, but also with pears and walnuts.

The water enhances it, as well as the sparkling and light red wine.

Leggi di più
**SKU:** ND-CSM-009
**Prezzo:** 14,50 €
**Azione:** Out of stock
Fornitore CASEIFICIO SA MARCHESA

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