

## CASEFICIO SOCIALE MANCIANO



PECORINO TOSCANO DOP

sheep's milk - aged 30 days The classic Tuscan DOP pecorino. Sweet & fragrant mild cheese. Approx. 4lbs



## PECORINO TOSCANO DOP STAGIONATO

sheep's milk - aged 120 days Rich flavor with a slight bite. Excellent table cheese or for grating. Approx. 5lbs



CANESTRATO

sheep's milk - aged 30-45 days Semi hard cheese with slightly sharp flavor. Approx. 5lbs



PECORINO NERO DI TIBURZI

sheep's milk - aged 1 month min. - 6 months max. Hard cheese, slightly flakey. Strong, rich flavor. Approx. 4lbs



FIOR DI MAREMMA

sheep's milk - aged 15 days Soft white cheese with sweet flavor. Approx. 2.5lbs



**BIANCHETTA W/TRUFFLE** 

sheep & cow's milk - aged 15 days Soft caciotta cheese with truffles. Approx. .5lbs



**PECORINO NOCINO** 

sheep's milk - aged 15 days Soft fresh cheese with crushed walnuts. Approx. .5lbs

## Guidi Marcello Ltd.

1649 10th Street, Santa Monica, CA 90404 Tel: 310.452.6277 Fax: 310.452.3024 info@guidimarcello.com - www.guidimarcello.com