

FIORE SARDO DOP CHEESE



Sardinia offers an excellent sheep's milk ricotta that is often served with honey and a mouth-watering delicacy called Fiore Sardo.

A seasoned and tasty pecorino cheese from the old tradition, which served as a base for the shepherds to feed.

One of the most traditional cheeses in Italy, it owes its name to the old chestnut wood molds and when placed to ripen they took the shape of an asphodel-like flower.