



Allevatore di Formaggi

Marzolino rosso



Description

Red Marzolino is a more traditional and artisanal version of Tuscan Marzolino, made from pure sheep's milk. Its name derives from the month of March, historically the time of year in which, thanks to the lactation of the sheep, this cheese was produced. Treating the rind with tomato juice has a protective function. Sometimes, as was once the case, it is produced using vegetable rennet (wild artichoke flower juice) instead of animal rennet. [guffanti_pdf_button]

Characteristics

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Region



Tuscany

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Soft, compact, straw-yellow paste with very small, sparse eyes. The rind is treated with tomato juice.

Taste

sweet, fresh, with notes of sheep's milk

Pairings

White wines. Green tomato mustard. Fresh fruit (apples, Passacrassana pears). Tuscan "sciocco" bread.

Technical specifications

- **Milk:** pasteurized milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** March-October
- **Fat:** 45% Mgss
- **Weight:** Approx 500 gr.
- **Diametro:** diameter 15-20 cm
- **Producers:** dairies in central Tuscany
- **Whole Cheese Code:** 7900006