

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.



Dario Fiorini





A long love story

CASEIFICIO 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.





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.

BEAUTY NOURISHES THE SOUL





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.





COME UNA FORMA D'ARTE



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.





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.

SKILL AND PASSION



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

Passion and skill are a great investment, and Il Fiorino is proud to have received a wide range of prestigious awards, from cheese experts, including the illustrious San Lucio Trophy for our P.D.O. Pecorino from the Pandino Dairy Academy.

The Super Gold WCA award for our Founder's Reserve (2014, 2016-2017), the Super Gold WCA and Bio Awards for our Fior di Natura (2016-2017). The specialties of Il Fiorino are found today in most prestigious sales points around the world, in London as in New York, along with the best international food and wine. Also thanks to the Il Fiorino brand, the Made in Tuscany, or more precisely the Made in Maremma Toscana, continues to be synonymous with excell



CASEIFICIO IL FIORINO

ANNO 1964

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

ANNO 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

ANNO 1991

- The London International Cheese Show: 2nd prize

ANNO 1996

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

ANNO 2006

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

ANNO 2007

- Competition for best cheeses "Premio Roma" 4° edition
3° 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)

ANNO 2008

- Trofeo Sal Lucio (Scuola Casearia Di Pandino), Lodi:
First prize in Pecorino category Snow-white Cellar Matured Pecorino
- 2° 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° edition:
Third prize, in Natural matured cheeses
- Cheese of the year – World championship for quality cheeses:
First prize for Pecorino cheeses

ANNO 2009

- 3° Edizione Pecorini D'Italia, Villamar Sardegna:
 - First prize for fresh cheese: Sheeps' milk Marzolino
 - Second prize for mature cheese: 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

ANNO 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

ANNO 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

ANNO 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

ANNO 2013

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

ANNO 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

ANNO 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

ANNO 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
 - 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

ANNO 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

ANNO 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 Genoesse
- Cheese For People Awards:
 - 1° Prize for the Pecorino Riserva del Fondatore



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.







I FRESCHI - Fresh Variety

RICOTTA MISTA IL FIORINO
MIXED RICOTTA IL FIORINO
 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.

- Item:** 008 (1,5 Kg approx) e 009 (0,65 Kg approx)
- Milk origin:** Italian cow's and Maremma sheep's milk
- Package:** 008: 16 per basket, 009: 24 per basket
- Average package weight:** 008: 24 kg approx per basket, 009: 13 kg approx per basket
- ShelfLife:** 13 days from dispatch date
- Appearance:** Pyramid trunk without rind
- Smell:** Delicate, milky and wheyey
- Taste:** Mild, tasty and rounded
- Consistency:** Clotted and creamy



I FRESCHI - Fresh Variety

FIOR DI RICOTTA PURA PECORA

SELECT 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.

- Item:** 888 (2 kg approx) e 999 (0,5 kg approx)
- Milk origin:** Maremma sheep's milk
- Package:** 888: 3 per box, 999: 12 per box
- Average package weight:** 888: 6 kg approx per box, 999: 6 kg approx per box
- ShelfLife:** 13 days from production date
- Appearance:** Pyramid trunk without rind
- Smell:** Delicate, milky and wheyey
- Taste:** Mild but tasty and rounded
- Consistency:** Soft and pleasantly creamy



FIOR DI RICOTTA MISTA

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

- Item:** 090 (0,5 kg approx) 080 (2 kg approx)
- Milk origin:** Italian cow's and Maremma sheep's milk
- Package:** 080: 3 per box, 009: 12 per box
- Average package weight:** 080: 6 kg approx per box, 090: 6 kg approx per box
- ShelfLife:** 10 days from production date
- Appearance:** Pyramid trunk without rind
- Smell:** Delicate, milky
- Taste:** Mild but tasty and rounded
- Consistency:** Soft and creamy

FIOR DI RICOTTA CREMOSA

SELECT CREAMY RICOTTA
 To our creamy ricotta we add cream in order to accentuate the softness and thus allowing us to use it better in the preparation of puddings.

- Item:** 080IV (2 kg approx) and 090IV (0,5 kg approx)
- Milk origin:** Italian cow's and Maremma sheep's milk
- Package:** 080IV: 3 per box, 090IV: 12 per box
- Average package weight:** 080IV: 6 kg approx per box, 090IV: 6 kg approx per box
- ShelfLife:** 13 days from dispatch date
- Appearance:** Pyramid trunk without rind
- Smell:** Delicate, milky
- Taste:** Mild but tasty and rounded
- Consistency:** Creamy





I CLASSICI - Traditional Cheeses



PECORINO TOSCANO “D.O.P.” TUSCAN PECORINO DOP

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..

Item:	010
Weight:	2 kg approx
Maturation:	In cooling room for at least 20 days before release
Milk origin:	Maremma sheep's milk (as PDO regulation)
Package:	6 per box
Average package weight:	12 kg approx per box
Rind treatment:	Treated with E203 and E232, not edible
ShelfLife:	6 months from dispatch date
Appearance:	Straight-sided cylinder, about 17 cm in diameter, smooth rind
Smell:	Fairly strong, with notes of buttermilk and fresh hay
Taste:	Fairly mild, rounded and balanced, with a slight hint of sourness
Consistency:	Tender and creamy

I CLASSICI - Traditional Cheeses



PECORINO FRESCO FRESH PECORINO

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.

Item:	001
Weight:	2,2 kg approx
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	12,5 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	6 months from dispatch date
Appearance:	Straight-sided cylinder, about 17 cm in diameter, smooth rind
Smell:	Quite strong, with notes butter, cooked milk and whey
Taste:	Mild and tasty in perfect balance
Consistency:	Fairly soft and creamy

PECORINO SEMISTAGIONATO SEMI-MATURE PECORINO

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.

Item:	002
Weight:	2 kg approx
Maturation:	In cooling room for at least 60 days before release
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	12 kg approx per box
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16,5 cm in diameter, smooth rind with mould mark
Smell:	Fairly strong, with persistent herbaceous and wild animal notes
Taste:	Tasty, rounded and well balanced, with a long finish
Consistency:	Firm and slightly creamy



PECORINO STAGIONATO MATURE PECORINO

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

Item:	003
Weight:	1,8 kg approx
Maturation:	In cooling room for at least 90 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	11 kg approx per box
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16,5 cm in diameter, smooth rind with mould mark
Smell:	Fairly strong with notes of hay
Taste:	Well balanced and persistent
Consistency:	Firm and quite creamy



FIOR DEL PASTORE

FRESH PECORINO

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.

Item:	100
Weight:	1,4 kg approx
Maturation:	In cooling room for at least 15-20 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	8,5 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Cylinder with rounded sides, about 16,5 cm in diameter, fine rind
Smell:	Delicately buttery, with notes of cooked milk and whey
Taste:	Delicate
Consistency:	Tender and quite creamy

FIOR DEL PASTORE ABBUCCIATO

SEMI MATURE PECORINO

A slightly mature cheese, that made the "rind". The cheese That was once eaten at the beginning of the summer.

Item:	200
Weight:	1,3 kg approx
Maturation:	In cooling room for at least 45 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	8 kg approx per box
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Cylinder with rounded sides, about 15,5 cm in diameter, smooth rind, with traces of cellar mould
Smell:	Fairly intense and yeasty
Taste:	Tasty, balanced and slightly sour
Consistency:	Fairly soft and creamy



LA FIORINA DI MAREMMA

FRESH MIXED 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.

Item:	006
Weight:	1,3 kg approx
Maturation:	In cooling room for at least 15-20 days before sale
Milk origin:	Maremma cow and sheep's milk
Package:	6 per box
Average package weight:	8 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight sided cylinder, about 16 cm in diameter, very light rind
Smell:	Delicate hints of milk, whey and yeast
Taste:	Delicate and long-lasting
Consistency:	Semi-tender and creamy



DOLCE FIORINO DI MAREMMA

FRESH PECORINO

The ode of our land. The Maremma, defined all too often as bitter. The best milk for the Best fresh pecorino, a soft cheese, tasty and above all sweet.

Item:	110
Weight:	1,4 kg approx
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	8,5 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight sided cylinder, about 18 cm in diameter, thin rind
Smell:	Quite pungent, milky and yeasty
Taste:	Good balance of mild but tasty
Consistency:	Tender, slightly stretchy, creamy

LA PECORINA

FRESH PECORINO

This cheese is born to give the opportunity to buy a small cheese. it is called "La Pecorina" because a young sheep has been pictured in the label, the same sheep that used to follow us around after been fed from a bottle by our shepherds.

Item:	1111
Weight:	0,5 kg approx
Maturation:	In cooling room for 15-30 days before sale
Milk origin:	Maremma sheep's milk
Package:	12 per box
Average package weight:	6 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 11 cm in diameter, smooth rind
Smell:	Delicate, with buttery notes and a hint of cooked milk and hay
Taste:	Well-balanced and fairly mild
Consistency:	Tender and quite creamy, with evenly distributed fine eyes



CACIOTTA FRESCA PURA MUCCA

FRESH CHEESE WITH COW'S MILK

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.

Item:	007
Weight:	1,3 kg approx
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Italian cow's milk
Package:	6 per box
Average package weight:	8 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight sided cylinder, about 16 cm in diameter, fine rind
Smell:	Delicate, with notes of milk, whey and yeast
Taste:	Delicate, almost mild
Consistency:	Soft, stretchy and creamy



CACIO MARZOLINO

FRESH CHEESE - SHEEP'S MILK

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.

Item:	1101
Weight:	0,9 kg approx
Maturation:	In cooling room for at least 15-25 days before sale
Milk origin:	Maremma sheep's milk
Package:	5 per wooden box – 11 per cardboard box
Average package weight:	4,5 kg approx per w. box – 10,0 kg per c. box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Flattened oval with rounded sides and fine rind, 14x13 cm
Smell:	Strong, with notes of milk and cooked butter
Taste:	Balanced, strong and persistent
Consistency:	Soft and creamy



CACIO MARZOLINO

FRESH MIXED 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.

Item:	011
Weight:	0,9 kg approx
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Italian cow and Maremma sheep's milk
Package:	5 per wooden box – 11 per cardboard box
Average package weight:	4,5 kg approx per w. box – 10,5 kg per c. box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Flattened oval with rounded sides, 14x13 cm, very light rind
Smell:	Quite strong and milky with hints of tuber
Taste:	Well rounded, tasty and balanced
Consistency:	Quite soft and creamy



I BIOLOGICI - Organic Cheeses

Organic cheese is among the last born of our company, created to enhance the production of organic milk of our pastors. To make it an even more exclusive, we used the vegetable rennet. It is proposed to the three levels of maturity classics of our company: fresh, semiseasoned.

BOCCON D'AMORE MOULD CHEESE WITH RAW MILK

White mould pecorino produced with Maremma sheep raw milk. It is heart shaped because it is dedicated to our daughters Sofia and Valentina.

Item: 1121 Crudo
Weight: 0,35 Kg approx
Maturation: In cooling room for at least 15-25 days before sale
Milk origin: Maremma organic sheep's raw milk
Package: 5 per box
Average package weight: 1,8 kg approx. per box
Rind treatment: edible rind
ShelfLife: 60 days from dispatch day
Appearance: Heart shaped , about base 10x10 cm, thin and light rind
Smell: Delicate, sweet and persistent
Taste: Persistent and balanced taste
Consistency: Soft and lightly creamy



CACIO MARZOLINO BIOLOGICO FRESH CHEESE WITH RAW MILK

The Marzolino is the Tuscan historical cheese, the cheese of transhumance, in the elite version, like old memories, produced with organic milk from Maremma, still today a wild and uncontaminated land.

Item: 1101 Bio Crudo
Weight: 0,9 kg approx.
Maturation: In cooling room for at least 15-25 days before sale
Milk origin: Maremma organic sheep's raw milk
Package: 5 per wooden box - 11 per cardboard box
Average package weight: 4,5 kg approx. per small box, 10 kg approx. per large box
Rind treatment: Natural untreated rind
ShelfLife: 3 months from dispatch day
Appearance: Flattened oval with rounded sides, 14x13 cm, very light rind
Smell: Intense, sweet and persistent
Taste: Balanced taste, intense and persistent
Consistency: firm, soft and lightly creamy



I BIOLOGICI - Organic Cheeses

FIOR DI NATURA FRESCO ORGANIC MILK PECORINO WITH VEGETABLE RENNET

Item: 014
Weight: 2,2 kg approx
Maturation: Maremma sheep's organic milk
Milk origin: In cooling room for at least 20-25 days before sale
Package: 6 per box
Average package weight: 12,5 kg approx
Rind treatment: Natural untreated rind
ShelfLife: 6 months from dispatch date
Appearance: Straight-sided cylinder, about 17 cm in diameter, smooth crust regular
Smell: Medium intense butter and milk cooked
Taste: Flavor and sweetness well balanced with notes slightly thistle
Consistency: Tender and well creamy



FIOR DI NATURA SEMISTAGIONATO ORGANIC MILK PECORINO WITH VEGETABLE RENNET

Item: 015
Weight: 2 kg approx
Maturation: Maremma sheep's organic milk
Milk origin: In cooling room for at least 45 days before sale
Package: 6 per box
Average package weight: 12,5 kg approx
Rind treatment: Natural untreated rind
ShelfLife: 6 months from dispatch date
Appearance: Straight-sided cylinder, about 16,5 cm in diameter, smooth crust regular
Smell: Medium intense butter and milk cooked
Taste: Fruity, round and balanced with vegetal notes
Consistency: Tender and well creamy



FIOR DI NATURA LATTE CRUDO ORGANIC RAW MILK PECORINO WITH VEGETABLE RENNET

Item: 016 Crudo
Weight: 1,8 kg approx
Maturation: Maremma sheep's organic milk
Milk origin: In cooling room for at least 60 days before sale
Package: 6 per box
Average package weight: 11 kg approx
Rind treatment: Natural untreated rind
ShelfLife: 6 months from dispatch date
Appearance: Straight-sided cylinder, about 16,5 cm in diameter, smooth crust regular
Smell: Intense, herbaceous with animal notes
Taste: well balanced flavor and sweetness
Consistency: firm and creamy



I CRUDI - Raw Milk Cheeses

MARZOLINO D'ETRURIA FRESH RAW MILK PECORINO

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.

Item:	1101 CRUDO
Weight:	0,9 kg approx
Maturation:	In cooling room for 15-25 days before sale
Milk origin:	Maremma sheep's milk
Package:	5 per wooden box – 11 per cardboard box
Average package weight:	4,5 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Flattened oval with rounded sides and fine rind, 14x13 cm
Smell:	Strong, with notes of milk and cooked butter
Taste:	Balanced, strong and persistent
Consistency:	Soft and slightly creamy



I CRUDI - Raw Milk Cheeses

PECORINO DI BARTARELLO FRESH RAW MILK PECORINO

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.

Item:	101
Weight:	2,1 kg approx
Maturation:	In cooling room for at least 20 days before sale
Milk origin:	Selected Maremma raw sheep's milk, processed immediately after milking
Package:	6 per box
Average package weight:	12,5 kg approx per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 17 cm in diameter, smooth rind
Smell:	Fresh, milky and herbaceous, with animal notes
Taste:	Mild, balanced and persistent
Consistency:	Soft and creamy



PECORINO DI BARTARELLO RAW MILK PECORINO

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

Item:	102
Weight:	1,8 kg approx
Maturation:	In cooling room for at least 60 days before sale
Milk origin:	Selected Maremma raw sheep's milk, processed immediately after milking
Package:	6 per box
Average package weight:	12,8 kg approx per box
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16.5 cm in diameter, smooth rind
Smell:	Intense, herbaceous, with animal notes
Taste:	Balanced, mild and remarkably persistent
Consistency:	Firm and creamy



PECORINO TOSCANO DOP MATURED WITH RAW MILK

POD version with raw milk of our matured Pecorino, to value even more our Tuscan Pecorino POD

Item:	012 Crudo
Weight:	1,8 kg circa
Maturation:	In cooling room for at least 120 days before sale
Milk origin:	Maremma sheep's milk high selected and worked very fresh
Package:	6 per box
Average package weight:	1,8 kg circa
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16.5 cm in diameter, smooth rind
Smell:	Intense, herbaceous, with animal notes
Taste:	Balanced, mild and remarkably persistent
Consistency:	Firm and creamy





L'ELITE - Elite Cheeses



RISERVA DEL FONDATORE

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.

Item:	033
Weight:	Between 18 and 20 kg
Maturation:	In cooling room for at least 60 days, followed by cellar ageing
Milk origin:	Selected Maremma sheep's milk
Package:	1 per box
Average package weight:	18 kg approx per box
Rind treatment:	Natural untreated rind
ShelfLife:	12 months from dispatch date
Appearance:	Big cylinder with slightly rounded sides, about 35 cm in diameter, smooth hand-oiled
Smell:	Quite strong with vegetable and fruity tones
Taste:	Strong, intense and long-lasting
Consistency:	Firm and hard, but creamy

L'ELITE - Elite Cheeses

CACIO DI CATERINA

MATURE PECORINO

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.

Item:	037
Weight:	5 kg approx
Maturation:	In cooling room for 60 days, followed by natural cave
Milk origin:	Selected Maremma sheep's milk
Package:	1 per box
Average package weight:	5 kg approx
Rind treatment:	Natural untreated rind
ShelfLife:	12 months from dispatch date
Appearance:	Straight-sided cylinder, about 19 cm in diameter, about 21 cm height, straight shape, smooth hand-oiled
Smell:	Slightly vegetal and with notes of dried fruit
Taste:	Decided, intense and prolonged
Consistency:	Compact, rigid and slightly brittle



GROTTA DEL FIORINI

MATURE PECORINO

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.

Item:	030
Weight:	2 kg approx
Maturation:	In cooling room for 60 days, followed by natural cave
Milk origin:	Selected Maremma sheep's milk
Package:	6 per box
Average package weight:	12 kg approx
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight-sided cylinder, about 16 cm in diameter, smooth rind with traces of white and grey cellar moulds
Smell:	Quite strong with vegetable notes and a hint of mould
Taste:	Tasty and persistent
Consistency:	Firm but creamy

CACIO NERO

MATURED 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.

Item:	023
Weight:	1,7 kg approx
Maturation:	In cooling room for at least 90 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	11 kg approx
Rind treatment:	Not edible, treated with E172
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16,5 cm in diameter, smooth, even rind
Smell:	Intense with herbaceous notes
Taste:	Well balanced flavors with hay and dried fruit notes
Consistency:	Firm and creamy



PECORINO TOSCANO D.O.P.

TUSCAN MATURE PECORINO POD

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.

Item:	012
Weight:	1,8 kg approx
Maturation:	In cooling room for at least 120 days
Milk origin:	Maremma sheep's milk (as per P.D.O. regulations)
Package:	6 per box
Average package weight:	11 kg approx
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 16,5 cm in diameter, smooth, even rind
Smell:	Intense with herbaceous notes
Taste:	Tasty but mild, with persistent aftertaste
Consistency:	Firm and creamy

TESORO DI GIOVE

PECORINO SEASONED IN WALNUT LEAVES

This cheese reminds the fragrance of the Bartarello farmstead cellars, where the Fiorini family used to season the pecorino forms in the fragrant leaves of the walnut tree.

Item:	1104
Weight:	2 kg approx
Maturation:	In cella per almeno 60 giorni poi segue l'affinamento in foglie di noce locali
Milk origin:	Latte ovino di Maremma
Package:	6 per box
Average package weight:	12 kg approx
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 18 cm diameter, with smooth rind marked by the leaves it was wrapped in
Smell:	Intensely cheesy with distinct walnut tones
Taste:	Balanced and memorable
Consistency:	Firm, slightly dry but creamy



FIOR DI MAGGENGO

CHEESE AGED IN HAY OF ROCCALBEGNA

Pecorino cheese aged in spring hay from the organic pastures in the Hills surrounding Saturnia. The hay is carefully selected by the owners of the dairy In order enhance the aromas of the Maremma spring in the cheese.

Item:	1103
Weight:	2 kg approx.
Maturation:	In cooling room for at least 60 days then ripening and ageing in hay
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	Package weight: 12 kg approx.
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Cylinder with rounded sides, about 15 cm diameter, rough rind marked by the hay and flowers
Smell:	Intense cheese and clean hay smell, delicate animal notes
Taste:	Uniquely tasty and balanced
Consistency:	Firm, slightly dry but creamy

FIOR DI BACCO

PECORINO SEASONED IN MARC OF SCANSANO MORELLINO WINE DOCG

Pecorino seasoned in the high quality marc of Morellino di Scansano inside barriques made of French oak. Its characteristic is its softness given by the dampness of the marc and kept also after a long maturing process. The harmony of the different fragrance of milk and wine is very particular.

Item:	1102
Weight:	2 kg approx
Maturation:	In cooling room for 90 days, then ripening and ageing in Morellino di Scansano DOCG marc
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	12 kg approx
Rind treatment:	Natural untreated rind
ShelfLife:	6 months from dispatch date
Appearance:	Straight sided cylinder, about 18 cms diameter, distinct yellow inner rim
Smell:	Intense and persistent notes of grape
Taste:	Tasty and balanced, with a slightly sour note
Consistency:	Firm but creamy



PECORINO AL PESTO ALLA GENOVESE**PECORINO FLAVOURED 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.

Item:	113
Weight:	1 kg approx - on request 500 gr.
Maturation:	In cooling room for 25-30 days before sale
Milk origin:	Maremma sheep's milk
Package:	8 pz. box
Average package weight:	8 kg approx
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight-sided cylinder, thin rind, yellow tending to green, thanks to the thin chopped basil
Smell:	Milky with fresh vegetable notes of basil
Taste:	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
Consistency:	Tender and creamy

**PECORINO AL PISTACCHIO VERDE DI BRONTE****PECORINO FLAVOURED WITH GREEN PISTACHIO OF BRONTE POD**

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.

Item:	124
Weight:	1 kg approx - on request 500 gr
Maturation:	In cooling room for 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	8 per box
Average package weight:	8 kg approx
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight-sided cylinder, about 13 cm in diameter, thin rind
Smell:	With fresh vegetable notes and roasting
Taste:	Intense persistent and slightly sweet
Consistency:	Tender, slightly stretchy, creamy

**PECORINO AL FIOR DI ZAFFERANO****CHEESE AROMATISED WITH PURE MAREMMA SAFFRON**

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.

Item:	120
Weight:	1 kg approx. on request 0,500 kg
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	6 per box
Average package weight:	8 approx. kg per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Cylinder with rounded sides, about 13 cm diameter, fine rind
Smell:	Milky and spicy
Taste:	Fresh and well-balanced
Consistency:	Firm, slightly dry and creamy

**PECORINO AL PEPERONCINO****HOT CHILLI PEPPER CHEESE FLAVOURED PECORINO WITH CHILLI PEPPER****(Capsicum Baccatum).**

This Pecorino cheese has a perfect fusion of flavours because the chilli pepper it is moderately hot but very aromatic.

Item:	116
Weight:	1 kg approx. – on request 0,5 kg
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	8 per box
Average package weight:	8 kg approx box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight sided cylinder, about 13 cm in diameter, with fine rind
Smell:	Quite strong, with spicy notes
Taste:	Spicy and aggressive taste
Consistency:	Quite soft and creamy

**PECORINO AL TARTUFO****FLAVOURED PECORINO 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.

Item:	114
Weight:	1 kg approx. – on request 0,5 kg
Maturation:	In cooling room for at least 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	8 per box
Average package weight:	8 kg approx. per box
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight sided cylinder, about 13 cm diameter, fine rind
Smell:	Strong truffle smell
Taste:	Refined and balanced taste
Consistency:	Tender and creamy

**PECORINO ALLE NOCI****CHEESE FLAVOURED WITH NUTS**

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

Item:	122
Weight:	1 kg approx. – on request 0,5 kg
Maturation:	In cooling room for 10-15 days before sale
Milk origin:	Maremma sheep's milk
Package:	8 per box
Average package weight:	8 kg approx
Rind treatment:	Treated with E235, not edible
ShelfLife:	3 months from dispatch date
Appearance:	Straight-sided cylinder, about 13 cm in diameter, with fine rind
Smell:	Milky and dried fruit notes
Taste:	Harmonious and balanced
Consistency:	Quite soft and creamy



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