

# Marzolino rosso



## Source

- Toscana

## Type of milk

- Sheep

This is the most traditional, artisan version of the Tuscan Marzolino, made exclusively with sheep's milk. The tomato juice treatment of the rind is for protection purposes. It is occasionally produced, as in the past, using vegetable (the juice of the wild artichoke flower) rather than animal rennet.

## Organoleptic characteristics

**Aspect and texture:** soft, compact, yellow paste with a few tiny holes.  
Rind treated with tomato juice

**Taste:** sweet and fresh with traces of sheep's milk

**Serving suggestions:** White wines. Green tomato chutney. Fresh fruit (apples, Passacrassana pears). Tuscan 'sciocco' unsalted bread

## Technical characteristics

**Milk:** full fat, pasteurized, sheep's milk

**Production method:** artisan

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least twenty days

**Production period:** October to March

**Fats:** 45 % F-Dm

**Weight:** 0.5 kg

**Dimensions:** 15-20 cm diameter



Allevatore di Formaggi

**Producers:** central Tuscany dairies

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.