



# Fiore Sardo

**Farm/Company:** Traditional Co-op

**Region:** Sardinia

**Country:** Italy

**Milk:** Raw Sheep

**Rennet:** Traditional

**Rind:** Salted

**Texture:** Semi-hard

**Aging:** At least 8 months

**Size:** 8 pound wheel



Sardinia is an island of savage beauty and violent contradictions. The island's hard and barren interior is surrounded by a green and lush coast. Cheeses that are produced in this hot and dry atmosphere differ greatly from Italian cheeses produced in the cooler northern reaches.

With a paste more golden than is usually found in sheep milk cheese, Fiore Sardo is banded by a hard, black, natural rind. This semi-hard cheese is sharp and savory and the slightest shavings of it brings simple, olive oil-dressed pasta alive. Fiore Sardo was awarded D.O.P. status in 1996.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

