



CASEIFICIO dei BARBI
Loc. Podernovi 170 | 53024 Montalcino (SI)
+39 320 806 4188 whatsapp | tel. +39 0577 841236
caseificio@fattoriadeibarbi.it | www.caseificiodei-barbi.it

Cacio Ubriaco | Pecorino aged in Tuscan red wine



Semi-matured pecorino crafted exclusively from ewe's milk, finished by immersion in Toscana IGT red wine produced in Montalcino. Its moderate maturation allows the wine's aromas to develop, while the rind—fully edible, as with all Barbi cheeses—takes on a deep purple hue.

RIND. Rough, even and deep purple in colour. Fully edible, savoury and intensely wine-infused.

TEXTURE. Firm yet supple, never creamy.

PASTE. Ivory white with delicate wine-stained purple veins.

FLAVOUR. Fresh and gently tangy, with subtle notes of strawberry on the finish.

AROMA. Intense, with distinctive notes of young Sangiovese.

CHEESEMAKING. After maturing on wooden boards for 60 days, each cheese is pierced with a traditional multi-needle tool before being immersed for 10 days in Toscana IGT red wine from Montalcino, allowing the wine to penetrate the cheese naturally.

AGEING. 70 days.

NUTRITIONAL VALUES (PER 100 G). Energy 1420 kJ/342 kcal, Fat 25 g of which saturates 18 g, Carbohydrate 2.4 g of which sugars 2.4 g, Protein 26 g, Salt 2.7 g.

SUGGESTED WINE PAIRING. Brusco dei Barbi | IGT Toscana Rosso.

FORMATS AVAILABLE. Approx. 330 g and 1.2 kg wheels.

