

## CHEESE MAKING, DEMONSTRATION RAW MILK PECORINO PRODUCTION WITH ULISSE

NR° PEOPLE  
Minimum 2 people

STARTING TIME  
10:00

DURATION  
4 hours

**Euro 90,00**  
Per person

PODERE IL CASALE  
ORGANIC FARM SINCE 1991,  
PIENZA

Are you a cheese lover and did you always want to know how cheese is made? Here at Podere il Casale we make your cheese dreams come true! Together with Ulisse, owner of the farm and cheesemaker you learn how a traditional Pecorino di Pienza cheese is made.

During the activity, **Ulisse** will guide you along the whole process: from the stable, to the fermentation to the aging. During the demonstration of a first salt cheese on the spot you can ask him all the questions that will come



to you Spontaneously during the discovery of this ancient art.

### INCLUDING:

- Guided tour of the farm, the stables and our dairy
- Demonstration of the manufacture of a first salt cheese
- 3-course lunch (Starter and cheeses platter, first course, dessert, water, wine produced by us and coffee)



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