

Fior di Montalcino



The Farm

The name of **Chironi family** has its roots in Sardinia, where sheep farming is a major activity and it is there that was born our history... back in the postwar period, the grandfather Pietro Chironi, began working in the fresh milk in a mountain house, built of wood, in which maintained all the necessary equipment to prepare the cheese; he gathered the children around the chimney and began to work meticulously explaining every detail and every secret of producing an excellent cheese.

But despite the hard work of grandfather Pietro earnings were not such as to be able to support the needs of a family, for this reason, in the grandfather's thoughts there was always the sad

possibility of having to leave the Sardinia, in order to build a best future for his children. So it was that in 1958 he sold the goats and bought the sheep and after two years, 15 June 1961, with a sailing ship, sailed in the direction of Talamone with the children, the sheep, the dog and the donkey and sailed for three long days in offshore. Upon arrival in Talamone he headed in the province of Siena, in a place called Fior di Siena, near a small town called Chiusure, where he began to settle in.

The following year he moved to Buonconvento, working in the farm Le Sale, formed by nearly 100 hectares of arable land and 4 estates, where he decided to put down roots. It was the first Sardinian family to settle in the area. The main activities he participated were the breeding, followed by agriculture and is due to its cheeses, cured naturally in the cellar below the farm, which was able to create something unique, which was passed down to his children and now grandchildren, with the added value of tradition and values that characterize the history of the family.

Today, Francesco, Pietro, Giovanni and Raimondo lead the farm with the same love and the same ideals neglected over time.

Sustainability

We produce, during the course of the year, all the fodder and all the corn grain, barley, beans, oats, triticale and wheat, which are necessary for feeding our animals through farming methods that respect human wellbeing, animal and biodiversity of our territory.

The animals

Already since 1970 our sheep graze on directly organically cultivated land. The farm in 2015 was converted to a Biological regime with ICEA organic certification. Breeding is functional, between animals and the soil the connection is guaranteed by the following features:

- The number of animals per hectare of pasture is very small, so as to ensure an optimum ratio.
- 70% of the power comes from the farm and from our production, the remaining 30% is purchased from certified producers to 0 KM.
- The cultivation of fields is done organically and absent from GMOs.
- The reproduction cycle is basically closed to ensure their quality.

The barn has two large central corridors in which the outer sides rest the animals and are fed in winter, by tethering, while on summer it's used the grazing farming method with a small integrated inside the stable.

Two middle lanes are used to lead the sheep to a milking machine, the milk, by all-steel closed circuit, reaches the chilled room without any contact with external agents.

Products

Macina

Fresh, it's sold about one month after its production. The name has been added to keep up the value that we give to our farm.

Ingredients: pasteurized sheep's milk, lactic ferments, rennet and salt.

Processing: pasteurization of the milk at 72 ° C to 30 ° cooling to 36 - 38 ° C addition of the enzymes and pause to ferment, coagulation and rennet addition, discharge into the molds, stewing, dry salting, seasoning in the cell at 10 ° C for 7/20 days.

Try it like this: as an appetizer or to garnish an aperitif, paired with acacia or wildflower honey, with red fruit, peppers or Tropea's onions jam. Pure with fresh raw vegetables and beans. Smeared on bresaola or oven on toasted ham, bacon or sausage. Great end of the meal with apple cubes and fresh walnuts.

Wet with a good novel or a light red wine or dry white wines and pinot.

Arciere

Half seasoned; a cheese that is sold about four months after its production; It is a very special cheese, which thanks to its genuineness is great eaten in purity despite its 4/5 months of seasoning. Given the importance of this cheese, which should not be done anything wrong at every step of its production, to have no taste variations, it was decided to represent it by giving it the name of ARCIERE, it indicates the most famous and important figure in Montalcino, which win the Festival of the Thrush, for his own neighborhood, an event known almost all over the world.

Ingredients: pasteurized sheep's milk, lactic ferments, rennet and salt; Surface-treated with olive oil.

Processing: pasteurization of the milk at 72 ° C to 30 ° cooling to 36 ° -38 ° C addition of the enzymes and pause to ferment, and adding rennet coagulation, discharge into the molds, stewing, dry salting, seasoning in the cell at 10 ° C for at least 120 days.

Try it like this: it is consumed in great purity, but it is definitely worth trying with dried fruit with honey as walnuts, almonds or hazelnuts. Perfect combination with figs, "sultanina" grapes and chestnuts, very suitable cut in flakes on a bed of thinly sliced raw porcini with a drizzle of olive oil.

Combined with dry whites and pinot wines and on the sweet version with raisin wine or vin santo.

13 Mesi

Seasoned; a cheese that is not sold before the 13-month, period in which it takes to ripen all the flavors, wrapped in a consistency not too hard, with a sweetish aftertaste. The name goes to show more easily to the purchaser the time the cheese has matured, trying to draw attention to this product that makes it unique for its quality.

Ingredients: pasteurized sheep's milk, lactic ferments, rennet and salt; Surface-treated with olive oil.

Processing: pasteurization of the milk at 72 ° C, cooling to 36 ° -38 ° C addition of the enzymes and pause to ferment, adding rennet coagulation, discharge into the molds, stewing, dry salting, seasoning in the cell at 10 ° C for at least 390 days.

Try it like this: with the good well-seasoned Tuscan ham, sprinkled with honey and chopped nuts, with apple slices and two different types of honey such as acacia and chestnut taste. In a "good old" Tuscan appetizer with homemade bread, slices of dried sausage and anchovies under oil seasoned with parsley pesto, garlic and chilli.

The ideal accompaniment are full-bodied red wines.

Visit & tasting

One day living as a shepherd

Experience of living in close contact with the rhythms of the shepherd and his animals to witness the magical transformation of milk into cheese.

And 'the ability to pass an alternative day, occasion somewhat unique, to know and to live as a shepherd for a day.

Has anyone ever tried to be a pastor?

Here is a unique experience where guests (adults and children) have the opportunity to follow closely how they handles a real farm, from milking to foraging cattle, only to discover how to transform milk into cheese and ricotta and ... taste the products of!

Pastures, shepherds and old flavors

The magic Sienese hills offer us the possibility to know for a moment the shepherds, the poetry of the pastures and the products born from both. The pastors, people from simple beginnings, no less profound and thoughtful, tell the life, hope and love for nature. All of this is found in its cheese.

The experience is unique and consists of a visit to the stables in order to see the whole process of transformation, from the milk to cheese, and finish with a tasting of typical products of the farm from which one can enjoy the spectacular views of the hills of the Val d'Orcia and the town of Montalcino.

Visits

One day living as a shepherd:

This excursion is available every day throughout all year.

Guaranteed departure on MONDAY ', and on request the other days of the week.

The tours are in **Italian - English - Spanish** languages

Departure time: at 5.00pm from Montalcino or at 4.00pm from Siena

Duration: 4 hours

Minimum 4, maximum 8 participants

Pastures, shepherds and old flavors:

Tours and tastings are available daily throughout the year, upon request and reservation.

The tours are in **Italian** language - **English** – **Spanish**

Departure: 2 daily departures - at 10'30 am and 15'00 pm - from Viale della Libertà, 12 in Montalcino (Artemisia Travel office)

Duration: 2 hours

Minimum 4, maximum 8 participants.