

# Pecorino Romano DOP



Despite its name, today's production of Roman Pecorino is mainly in Sardinia and only a small amount is made in Lazio (although this cheese's origins lie in the Roman countryside) and around Grosseto. It is most well known as a cheese to be grated and can be ripened over long periods of time thanks to the high level of salt. Nonetheless, it is also excellent as a table cheese. Its denomination of protected origin (DOP) status is one of the oldest in Italy as it was awarded in 1955.

## Organoleptic characteristics

**Aspect and texture:** compact, grainy, hard, white paste. Light coloured rind, occasionally with a protective black covering

**Taste:** flavourful, intense and piquant

**Serving suggestions:** full bodied, aged, red wines. Thousand flower honey. Hot pear and quince chutney. Fresh broad beans, peas and fig. 'Carasau' Sardinian bread

## Technical characteristics

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

**Production method:** artisan

**Paste:** pressed

**Salting:** dry

**Ripening:** at least four months

**Production period:** October to July

## Source

- Lazio
- Sardegna
- Toscana

## Type of milk

- Sheep

## Brands





Formaggi per Tradizione

**Fats:** 36% F-Dm

**Weight:** 20-35 kg

**Dimensions:** 25-35 cm diameter, h.25-40 cm

**Producers:** Dairies from Sardinia, Lazio and Tuscany belonging to production consortiums