

Pecorino foglie noci



Source

- Marche

Type of milk

- Sheep

The cheese is matured for several weeks in fresh leaves of the walnut tree, alternating a layer of leaves with a layer of cheeses in purpose built barrels. The ripening period can continue further for a number of months, leaving the sheep's cheese wrapped in the leaves.

Organoleptic characteristics

Aspect and texture: compact, yellow paste almost entirely without holes

Taste: intense and sweet with the aroma of walnut leaves

Serving suggestions: full bodied, red wines. Hot marrow chutney.

Tuscan 'unsalted' bread

Technical characteristics

Milk: full fat, raw, sheep's milk

Production method: artisan

Paste: pressed

Salting: dry

Ripening: at least 40 days

Production period: summer

Fats: 40% F-Dm

Weight: 1-2 kg

Dimensions: variable

Producers: dairies from Montefeltro

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.