

Pecorino di Pienza



Source

- Toscana

Type of milk

- Sheep

Pienza is a Renaissance town in the province of Siena, created by order of the fourteenth century Pope, Pius II. The production area of this Tuscan sheep's cheese is that surrounding the 'Siena clays', small rounded hills that provide poor pastures, much loved by the sheep.

Pienza sheep's cheese is produced in two different versions. The red, fresh cheese version is semi-ripened and coloured with tomato juice as a protective coating, whereas the ripened version has a black rind. It is not a piquant cheese as is often the case with sheep's cheeses since calf rather than kid rennet is used to make the cheese (vegetable rennet was frequently historically used in Tuscany). Pienza Pecorino is the most commonly used in making the Sogliano al Rubicone 'Trench' Cheese.

Organoleptic characteristics

Aspect and texture: soft, yellow paste with a few holes in its red version and harder and grainier in the black version

Taste: intense but sweet rather than piquant

Serving suggestions: full bodied, red wines. Hot pear or quince chutney. Tuscan 'sciocco' unsalted bread

Technical characteristics

Milk: full fat, raw or pasteurised, sheep's milk

Production method: artisan and industrial

Paste: pressed



Allevatore di Formaggi

Salting: dry

Ripening: 1-2 months (red), 3-6 months (black)

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 1-2 kg

Dimensions: 10-15 cm diameter, h. 5-8 cm

Producers: dairies from Siena

Whole cheese code: n.d.

Cutted cheese code: n.d.