

Pecorino di Pienza Gran Riserva

Source

- Toscana

Type of milk

- Sheep



This is a Pienza Pecorino sheep's cheese made into black (reserve) forms that are larger than the norm and are intended for a lengthy ripening period lasting in excess of a year.

Organoleptic characteristics

Aspect and texture: hard, grainy, yellow paste with a scattering of holes

Taste: intense, dry but sweet rather than piquant

Serving suggestions: full bodied, aged, 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

Salting: dry

Ripening: one year

Production period: throughout the year

Fats: 45% F-Dm

Weight: 10-12 kg

Dimensions: 35-40 cm diameter, h. 10-15 cm

Producers: dairies from the Siena area

Whole cheese code: n.d.

Cutted cheese code: n.d.