

Fiore Sardo DOP



One of the three denomination of protected origin (DOP) Sardinian sheep cheeses, Flower has a traditionally arched 'mule back' form and a rind covered with an emulsion of olive oil with wine vinegar and table salt. Its name derives from the, now abandoned, but traditional use of a wild thistle flower as rennet.

It can be smoked during the curing process, using smoke obtained from typical arboreal from Sardinia.

Organoleptic characteristics

Aspect and texture: semi-hard, doughy, yellow paste

Taste: intense and piquant

Serving suggestions: full bodied, aged, red wines. Fresh broad beans and peas. Oranges and figs. Quince chutney. 'Carrasau' Sardinian bread

Technical characteristics

Milk: full fat, raw, sheep's milk

Production method: artisan

Paste: pressed

Salting: natural brine

Ripening: 105 days minimum

Production period: from November to May

Fats: 40% F-Dm

Source

- Sardegna

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Weight: 1.5 – 4 kg

Dimensions: 10-20 cm diameter, h. 10-15 cm.

Producers: Sardinian dairies

Whole cheese code: 1113360

Cutted cheese code: 1113363