

Formaggio di grotta sulfurea



Source

- Emilia Romagna

Type of milk

- Sheep

In contrast to the Covered Trench cheese made nearby, this Romagna speciality is ripened for three months over the summer-autumn period, not in trenches, but in caves dug out of the sulphurous rocks which then confer a very distinctive flavour to the cheese. (The cheese used in this process is Pienza Pecorino sheep's cheese.)

Organoleptic characteristics

Aspect and texture: hard, grainy, yellow paste with the presence of liquids

Taste: very intense and piquant with traces of tufaceous, sulphurous humus

Serving suggestions: Full bodied, aged, red wines. Mixed vegetable chutney. Tuscan unsalted bread

Technical characteristics

Milk: full fat, raw, sheep's cheese

Production method: artisan

Paste: pressed

Salting: dry

Ripening: three months in a cave

Production period: November

Fats: 40 % F-Dm

Weight: 1.5 kg each



Allevatore di Formaggi

Dimensions: variable

Producers: cheese ripeners in the area around Predappio (Romagna)

Whole cheese code: n.d.

Cutted cheese code: n.d.