

# Pecorino di Moliterno al tartufo



## Source

- Basilicata
- Sardegna

## Type of milk

- Sheep

Typical cheese to be used on the table or to be grated, the full flavor of Pecorino di Moliterno is enhanced by the particular notes buds of the black truffle (*Tuber aestivum*).

The birth of this cheese is for tradition in Basilicata, in the resort of Moliterno. Today, however, most of the production takes place in Sardinia.

## Organoleptic characteristics

**Aspect and texture:** White Paste with streaks of black truffle

**Taste:** full-bodied, powerful, intense, with hints of stable

**Serving suggestions:** Bodied red wines and aged, sweet wines. Mustard green tomatoes, blueberry jam. black bread

## Technical characteristics

**Milk:** Sheep milk

**Production method:** Artisanal

**Paste:** Half-hard

**Salting:** dry

**Ripening:** 120 - 150 days

**Production period:** All over the year

**Fats:** 38,5 % MGSS

**Weight:** Kg 5,2 - 5,6



Allevatore di Formaggi

**Dimensions:** heigh cm 12-13 / diameter cm 20-22

**Producers:** Farmers from Basilicata and Sardinia

**Whole cheese code:** 1113384

**Cutted cheese code:** 1113387