

# Pecorino stagionato dei Basilischi



## Source

- Basilicata

## Type of milk

- Sheep

The centers of the Agri River Valley are a place for collecting and seasoning cheeses produced higher up on the slopes of surrounding mountains. The production area includes the Inland Lucan areas, where farmers use pastures unsuitable for cattle.

During maturing, forms are anointed with oil and lard and rub with stalks of fennel.

The pecorino of Basilischi are produced both in forms of a few kilograms of weight and in very large forms (fifty kilos or so) that require aging of at least one year.

## Organoleptic characteristics

**Aspect and texture:** Cylindrical shape with slightly convex heel, semi-hard rind of color from deep yellow to brown. Compact, semi-hard paste, from light yellow to golden with straw holes.

**Taste:** Spicy, mildly salty

**Serving suggestions:** Red wines, aromatic honey, spicy mustard pears and quinces, white pasta and home-made bread.

## Technical characteristics

**Milk:** Whole sheep's milk

**Production method:** Artisanal

**Paste:** Semi-hard and compact



Allevatore di Formaggi

**Salting:** Dry

**Ripening:** From a minimum of 3 months to a maximum of 24 months

**Production period:** All over the year

**Fats:** 53,50% mgss

**Weight:** From 3 to 60 kg

**Dimensions:** n.d.

**Producers:** Farmers of the Potenza area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.