

Pecorino di Farindola



Source

- Abruzzo

Type of milk

- Sheep

Produced in the area of the eastern slope of the Gran Sasso and Monti della Laga National Park, it owes its particularity to the use of pig rennet, which gives it its typical aroma.

The use of this rennet has ancient origins: its preparation is the exclusive prerogative of women and is jealously handed down from generation to generation. Particularly interesting is the maturing process, which takes place inside old wooden cupboards used exclusively for this purpose. During this period (from 3 to 6 months) the surface of the cheese is patiently and periodically greased with a mixture of extra-virgin olive oil and vinegar, a treatment that serves to prevent the formation of mold and cracks.

Organoleptic characteristics

Aspect and texture: semi-hard straw-coloured paste, compact and grainy with slight eye formation

Taste: intense, savory and spicy

Serving suggestions: Full-bodied and aged red wines. Wildflower honey. Spicy mustard of pears and quinces. Fresh beans and figs. Homemade bread, pasta in white

Technical characteristics

Milk: sheep, whole, raw

Production method: handmade



Allevatore di Formaggi

Paste: pressed

Salting: dry by hand

Ripening: three months minimum

Production period: all year

Fats: 36.6% Mgss

Weight: 1-1,5 kg

Dimensions: diameter 10-15 cm, h 8-10

Producers: casari dell'area del Parco Nazionale del Gran Sasso e monti della Laga