

Pecorino Toscano DOP



Just as other Tuscan pecorino sheep's cheeses, this has a fresh, sweet flavour and can be eaten either fresh or ripened. It is made throughout the Tuscan region and also in a few municipalities of Umbria.

However, the main production area is the Maremma.

Organoleptic characteristics

Aspect and texture: compact, hard, yellow paste without any holes

Taste: sweet with traces of sheep's milk

Serving suggestions: Red wines. Hot green tomato chutney. Tuscan 'sciocco' unsalted bread

Technical characteristics

Milk: full fat, raw or pasteurised, sheep's milk

Production method: artisan and industrial

Paste: pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year

Fats: 40 % F-Dm

Weight: 2-3, 5 kg

Dimensions: 15-20 cm diameter, h. 5-8 cm

Producers: Tuscan dairies

Source

- Toscana

Type of milk

- Sheep

Brands

