

Pecorino Romano PDO “cappato nero”



Description

Despite its name, today it is produced primarily in Sardinia, with only a small portion in Lazio (where this cheese originated in the Roman countryside) and the Grosseto area. Well known as a grating cheese, capable of maturing for a long time thanks to its generous salting, it is also excellent on the table. Its designation of origin is one of the oldest in Italy, dating back to 1955.

Luigi Guffanti offers a particularly careful maturation process lasting over 24 months, which takes place in the underground cellars of Arona.

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Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard, compact, and grainy white paste. Light-colored crust, sometimes with a protective black coating.

Taste

savoury, intense and spicy

Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fava beans, peas, and fresh figs. Carasau bread.

Technical specifications

- **Milk:** pasteurized milk, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 4 months
- **Production:** October-July
- **Fat:** 36% Mgss
- **Weight:** 20-35 kg
- **Dimensions:** diameter 25-35 cm, h 25-40 cm
- **Producers:** Sardinian dairies, Lazio, Tuscany members of the production consortium
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a