



Allevatore di Formaggi

Pecorino with vegetable rennet (soft and matured)



Description

This particular pecorino cheese was born and developed in the great tradition of Sardinian sheep's milk, obtained using vegetable rennet, which allows the coagulation of raw milk from extensively grazed sheep.

The cheese is characterized by a soft, elastic texture and sweet notes, derived from both the use of sheep's milk and vegetable rennet. Cellar aging ensures gradual proteolysis, which over time makes the cheese firm and dry, adding vegetal notes to the lactic flavor of the younger version. The more mature wheels are also excellent for shards or grating over hot dishes.

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Characteristics

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Region



Sardinia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Flattened truncated cone shape, with two horizontal bases

Taste

Distinct sheep aroma, with a sweetened tone thanks to the presence of vegetable rennet

Pairings

Full-bodied red wines. Spicy pear and quince mustard. Carasau bread.

Technical specifications

- **Milk:** raw sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** hard, semi-cooked
- **Salting:** dry
- **Seasoning:** 60 days minimum
- **Production:** November-July
- **Fat:** 49% MGSS
- **Weight:** 5 kg, Approx 3 kg
- **Dimensione:** diameter 22 cm, approximately 18 cm high
- **Producers:** cheesemaker in the province of Nuoro
- **Whole Cheese Code:** 1113345 (soft) – 1113358 (seasoned)