



Allevatore di Formaggi

Pecorino Maremmano



Description

Like other Tuscan pecorino cheeses, it has a sweet and delicate flavor. Production is concentrated primarily in southern Tuscany, bordering Lazio. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow, compact, hard paste, without holes

Taste

sweet, with notes of sheep's milk

Pairings

Red wines. Spicy green tomato mustard. Tuscan “sciocco” bread.

Technical specifications

- **Milk:** raw or pasteurized, sheep's milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 2-3, 5 kg
- **Dimensione:** diameter 15-20 cm, h. 5-8
- **Producers:** Maremma dairies

- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a