Fiore Sardo DOP



Description

One of Sardinia's three pecorino cheeses with a designation of origin, Fiore has the characteristic arched "mule's back" shape and a rind covered with an emulsion of olive oil, wine vinegar, and table salt. Its name comes from the fact that wild thistle flowers were once used as rennet in its production. It can be smoked during the curing process, using smoke obtained from typical trees. [guffanti_pdf_button]

Characteristics

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Region



Sardinia

Milk Origin

Buffalo

Goat

Mixed Milk



Sheep



Cow

Appearance

Semi-hard and pasty straw-yellow paste

Taste

Intense and spicy

Pairings

Full-bodied, aged red wines. Fresh broad beans and peas. Oranges and figs. Quince mustard. Carasau bread.

Technical specifications

- **Tipologia di Latte:** Sheep
- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** natural brine
- **Seasoning:** minimum 105 days
- **Production:** November-May
- **Fat:** 40% Mgss
- **Dimensions:** diameter 10-20 cm, h. 10-15
- **Producers:** Sardinian dairies
- **Whole Cheese Code:** 1113360
- **Cutted Cheese Code:** 1113363