Piacentinu Ennese DOP



Description

The meaning of the name is controversial: some say that "Piacentinu" means "the cheese you like," while others think it means "the cheese that cries," due to the "tears" of whey that can be present in fresh cheeses. Another theory suggests that it is a "matured" cheese, like the hard cheeses of Northern Italy, since "piacentino" was the ancient name for such cheeses. In fact, although today it tends to be consumed fresh, Piacentinu Ennese DOP also lends itself excellently to long aging. Its most striking feature is the rich addition of wild saffron to the curd, which gives it a unique color and flavor. The sheep destined for its production are fed mainly on a leguminous plant, vetch, which in turn gives the milk a particular flavour. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

The interior and rind are intensely yellow, compact, and more or less hard depending on the aging process, with black peppercorns. External appearance:
The rind is more or less intensely yellow due to the presence of saffron; it bears the imprint of the basket weaving technique; it may be coated with oil or oil sludge; the rind must not exceed 5 mm in thickness.

Taste

intense, especially in the raw milk specimens, very characteristic, with notes of sheep’s milk, saffron and pepper

Pairings

Young white or red wines. Spicy pear and quince mustard. Fresh broad beans and peas. Plain pasta, loaf bread.

Technical specifications

- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** October-June
- **Fat:** 40% Mgss
- **Weight:** 3,5 - 4,5 kg
- **Dimensions:** diameter 20 - 21 cm, height: 14 cm - 15 cm.
- **Producers:** artisanal dairies in the surroundings of the city of Enna
- **Whole Cheese Code:** 8000035
- **Cutted Cheese Code:** 8000039