



Allevatore di Formaggi

Pecorino Toscano DOP



Description

Pecorino Toscano DOP has a sweet and delicate flavor, a distinctive feature of the sheep's milk used in its production. It is produced throughout the Tuscany region, plus some municipalities in Umbria, but production is concentrated primarily in Maremma. It is available for consumption in both fresh and aged versions.

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Characteristics

Characteristics

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
- **Diametro:** diameter 15-20 cm, h. 5-8
- **Producers:** dairies in Tuscany
- **Whole Cheese Code:** 1113411 (fresh) – 1113410 (seasoned)
- **Cuttet Cheese Code:** 1113418 (fresco) – 1113419 (stagionato)