



Allevatore di Formaggi

Pecorino di Pienza Gran Riserva



Description

These are larger forms of black Pecorino di Pienza ("da serbo"), intended for a long maturation period of up to and exceeding a year. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow paste with slightly open holes, hard and grainy

Taste

intense, dry but sweet, not spicy

Pairings

Full-bodied, aged red wines, spicy pear and quince mustard, and Tuscan “sciocco” bread.

Technical specifications

- **Milk:** raw or pasteurized, sheep's milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** one year
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 10 -12 kg
- **Diametro:** diameter 35-40 cm, h. 10-15
- **Producers:** Siena dairies
- **Whole Cheese Code:** n/a
- **Cuttet Cheese Code:** n/a