



Allevatore di Formaggi

## Pecorino Val d'Orcia



### Description

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The production of this pecorino is limited by the availability of milk from the municipality of Pienza and the Val d'Orcia. The maturation period is relatively short. The cheese is soft and has a sweet flavour. The crust is treated with tomato paste.  
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### Characteristics

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### Region



### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

### Appearance

Soft, straw-yellow paste with slight holes

Flavor

Intense but sweet, not spicy

Pairings

Val d'Orcia white wines, fig jam, acacia honey, and Belgian beers

## Technical specifications

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- **Milk:** pasteurized sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 1.5 kg
- **Diametro:** diameter 10-15 cm, h. 5-8
- **Producers:** Siena dairies
- **Whole Cheese Code:** 7900043
- **Cuttetd Cheese Code:** n/a