

Pecorino Siciliano DOP



Description

The tradition of sheep's cheese in Sicily is very ancient, dating back to the arrival of the Greeks on the island.

Pecorino Siciliano DOP is produced with milk from Pinzirita, Comisana, and Valle Belice sheep breeds, which are fed primarily on pasture.

In summer production, the paste has a more yellow color compared to the winter cheese, which is whiter.

The processing is done with traditional tools.

A tinned copper boiler heated with a wood fire is used, along with a wooden skewer for breaking the curd (called a "ruotula"), and rush baskets for drying the forms (called "piacentini" or "vascedde").

The version intended for fresh consumption is aged for 20 days.

The seasoned version may include the addition of black peppercorns.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ivory or straw-colored, hard, compact, and grainy. Softer in fresh varieties. Yellowish crust. Black peppercorns or chili pepper pieces are sometimes added to the cheese.

Taste

savoury, intense and spicy

Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fava beans, peas, and fresh figs. Homemade bread.

Technical specifications

- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 4 months
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 3-14 kg
- **Diametro:** diameter 30 cm, h 10-25 cm approx.
- **Producers:** cheesemakers of Sicily
- **Whole Cheese Code:** 1113401
- **Cuttet Cheese Code:** 1113404