



Allevatore di Formaggi

Pecorino stagionato dei Basilischi



Description

The towns in the Agri River Valley are a collection and aging point for cheeses produced further upstream, on the slopes of the surrounding mountains. The production area includes the Lucanian hinterland, where pastures unsuitable for cattle are used. During the aging process, the cheeses are brushed with oil and lard and rubbed with wild fennel stalks. Pecorino dei Basilischi is produced in both small and large forms, weighing up to about fifty kilograms. The latter require aging for at least a year. [guffanti_pdf_button]

Characteristics

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Region



Basilicata

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Cylindrical shape with a slightly convex side, semi-hard rind ranging from deep yellow to brown. Semi-firm, compact paste ranging from yellow to golden straw with small holes.

Taste

Spicy medium salty

Pairings

Red wines, aromatic honey, spicy pear and quince mustard, plain pasta and homemade bread.

Technical specifications

- **Milk:** whole sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard and compact
- **Salting:** dry
- **Seasoning:** From a minimum of 3 months to a maximum of 24 months
- **Production:** annual
- **Fat:** 50% sul secco, 53
- **Weight:** 7 kg approx
- **Dimensions:** diameter 26 cm, height 9-12 cm
- **Producers:** Cheesemakers from the province of Potenza
- **Whole Cheese Code:** 1113367
- **Cutted Cheese Code:** 1113369