Pecorino di Pienza



Description

Pienza is the Renaissance town in the province of Siena, created on commission of the fifteenth-century Pope Pius II. The production area of ??this Tuscan pecorino is the surrounding area of ??the "Crete Senesi", low, rounded hills that offer poor but excellent pastures for sheep. Pecorino di Pienza is produced in two types: the semi-mature red one, colored with tomato juice as a protective coating, is fresher. The seasoned version, however, has a black-coloured rind. The flavor is not spicy, as is usually the case with pecorino cheeses, thanks to the use of veal rennet instead of goat rennet. In Tuscany, it was once customary to even use vegetable rennet. Pecorino di Pienza is among the most used in the production of Formaggio di Fossa di Sogliano al Rubicone. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

soft, straw-yellow paste with slight holes in the red type, harder and grainier in the black type

Taste

intense but sweet, not spicy

Pairings

Full-bodied red wines. Spicy pear and quince 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:** 1-2 months (red); 3-6 months (black)
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 1-2 kg
- **Diametro:** diameter 10-15 cm, h. 5-8
- **Producers:** Siena dairies
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a