



Allevatore di Formaggi

## Pecorino di Pienza al tartufo



### Description

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Pienza, a Renaissance town in the province of Siena, was commissioned by the fifteenth-century Pope Pius II. The production area of this Tuscan pecorino is the surrounding area of the "Crete Senesi". These low, rounded hills provide basic but excellent quality pasture for sheep. Pienza pecorino is available in three types. The semi-mature red one, protected by a coating of tomato juice, is fresher. The black truffle version is similar to the semi-aged one but with a white rind. The aged version has a black rind. The flavor is not spicy, unlike many pecorino cheeses, thanks to the use of veal rennet instead of goat rennet. In Tuscany, the use of vegetable rennet was once common. This cheese has distinct hints of truffle. Pecorino di Pienza is among the most used in the production of Sogliano al Rubicone Pit Cheese.

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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 in the red type, harder and grainier in the black type

## Taste

intense but sweet, not spicy, with hints of goat's milk due to the aroma of black truffle

## Pairings

Full-bodied red wines. Spicy pear and quince mustard. Tuscan “sciocco” bread.

## Technical specifications

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- **Milk:** raw or pasteurized, sheep's milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** 1-2 months
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 1-1.2 kg
- **Diametro:** diameter 10-15 cm, h. 5-8
- **Producers:** Siena dairies
- **Whole Cheese Code:** 7900005
- **Cutted Cheese Code:** n/a