Pecorino di Pienza al tartufo

Description

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. [guffanti_pdf_button]

Technical specifications

- **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