



Allevatore di Formaggi

## Moliterno Pecorino with Truffles



### Description

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A typical table or grating cheese, the full-bodied flavour of Pecorino di Moliterno is enhanced by the distinctive flavours of black truffle (*Tuber Aestivum*). Tradition sees the birth of this cheese in Basilicata, in the town of Moliterno. However, today most of the production takes place in Sardinia. This cheese traditionally originated in Basilicata, in the town of Moliterno. However, today, most of its production takes place in Sardinia. [guffanti\_pdf\_button]

### Characteristics

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#### Region



#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

#### Appearance

White pasta with truffle veins

### **Taste**

savoury, decisive, intense, with light notes of stable

### **Pairings**

Full-bodied, aged red wines, sweet and fortified wines. Green tomato mustard, blueberry jam. Brown bread.

## **Technical specifications**

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- **Milk:** sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** 120-150 days
- **Production:** all year round
- **Fat:** 38, 5 % MGSS
- **Weight:** 2 - 5, 6, Kg 5
- **Diametro:** barefoot 12-13 cm / plate 20-22 cm
- **Producers:** Cheesemakers from Basilicata and Sardinia
- **Whole Cheese Code:** 1113384
- **Cutted Cheese Code:** 1113387