Pecorino di Farindola



Description

Produced on the eastern side of the Gran Sasso and Monti della Laga National Park, this cheese owes its uniqueness to the use of pork rennet, which gives it its typical aromas. The use of this rennet has ancient origins: its preparation is the exclusive prerogative of women and is jealously passed down from generation to generation. The seasoning process is unique and takes place inside old wooden cupboards used exclusively for this purpose. During this period, which varies from 3 to 6 months, the surface of the cheese is patiently and periodically greased with a mixture of extra-virgin olive oil and vinegar. This treatment serves to prevent the formation of mold and cracks.

Traditionally, Pecorino di Farindola was produced exclusively by the women of the village.
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Characteristics

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Region



Abruzzo

Milk Origin



Appearance

semi-hard, compact and grainy straw-yellow paste with slight holes

Taste

intense, savoury and spicy

Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fresh fava beans and figs. Homemade bread, plain pasta.

Technical specifications

- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** Dry by hand
- **Seasoning:** minimum 3 months
- **Production:** all year round
- **Fat:** 36.6% Mgss
- **Weight:** 1-1.5 kg, 5 kg
- **Diametro:** diameter 10-15 cm, h 8-10
- **Producers:** casari dell’area del Parco Nazionale del Gran Sasso e monti della Laga
- **Whole Cheese Code:** 8000005