



Allevatore di Formaggi

## Pecorino dei Monti Sibillini



### Description

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**Pecorino dei Monti Sibillini** comes from a mountainous area within the Monti Sibillini National Park. This pecorino is artisanally produced following an ancient tradition, which involves adding spices and aromatic herbs to the rennet to increase its coagulating power.

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### Characteristics

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### Region



Marche

### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

compact, hard, straw-yellow paste without holes

## Taste

intense, spicy

## Pairings

Red wines. Spicy green tomato mustard. Tuscan “sciocco” bread.

## Technical specifications

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- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** Spring-Summer
- **Fat:** 40% Mgss
- **Weight:** 1-2 kg
- **Diametro:** diameter 15-20 cm, h. 5-10
- **Producers:** cheesemakers of the Sibillini Mountains
- **Whole Cheese Code:** 8000029 (seasoned) – 8000026 (semi-seasoned)