

## Pecorino di Filiano DOP



### Description

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**Pecorino di Filiano DOP** is a hard cheese made from whole milk from sheep of the Gentile di Lucania and Puglia, Leccese, Comisana and Sarda breeds.

The specifications stipulate that the milk intended for processing into Pecorino di Filiano DOP, coming from two consecutive milkings, must come from farms whose diet consists primarily of pasture, fresh forage, and high-quality hay produced in the described area.

Even the rennet must be artisanal, prepared with precise techniques.

Production takes place all year round.

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### Characteristics

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#### Region



Basilicata

#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

Cylindrical shape with flat sides, semi-hard rind ranging from intense yellow to brown in color. Compact white paste with small holes.

## Taste

Sweet and slightly spicy

## Pairings

Full-bodied, aged red wines. Wildflower honey. Spicy pear and quince mustard. Fava beans, peas, and fresh figs. Carasau bread.

## Technical specifications

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- **Milk:** sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** From a minimum of 3 months to a maximum of 12 months
- **Production:** all year round
- **Fat:** 37 g di cui saturi 26 g
- **Weight:** 5 to 5 kg
- **Diametro:** barefoot 10 cm, diameter 20 cm.
- **Producers:** Cheesemakers from the province of Potenza
- **Whole Cheese Code:** 1113365
- **Cutted Cheese Code:** 1113364