Pecorino Crotonese DOP

Description

Calabria boasts several varieties of pecorino cheese, such as those from Vezzano and Monte Poro. However, the best-known is perhaps Pecorino Crotonese DOP, which is distinguished by a slightly sweeter flavor than other pecorino cheeses from southern Italy.
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Technical specifications

- **Milk:** raw, sheep's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** November-June
- **Fat:** 40% Mgss
- **Weight:** 2 kg
- **Diametro:** diameter 15-20 cm, h 10
- **Producers:** Crotone dairies
- **Whole Cheese Code:** 1113393
- **Codice Tagliato:** 1113399