Formaggio di Fossa di Sogliano DOP



Description

Formaggio di Fossa di Sogliano DOP is a specialty of two small neighboring towns: Sogliano al Rubicone in Romagna and Talamello in the Marche region. The small forms of pecorino or caciotta made from mixed milk, produced in the Montefeltro or Siena areas, are aged in circular pits dug into the tuff subsoil. Around mid-August, the pits are disinfected with a fire and lined with straw. Subsequently, the pecorino cheeses, enclosed in jute sacks, are lowered inside. Finally, the pit is sealed with sand and wooden boards. The reopening takes place on November 25th. During the months spent in the heat and indoors, under a pressure of tens of kilograms that visibly deforms them, the pecorino cheeses undergo a refermentation. This process gives them very particular flavours, impossible to obtain with other methods. Unfortunately, the increase in demand has led to production outside the typical production area and at different times of the year than the traditional one, with a consequent decline in quality. Authentic Fossa cheese, on the other hand, is the preserve of a few producers who operate in accordance with ancient customs. [guffanti_pdf_button]

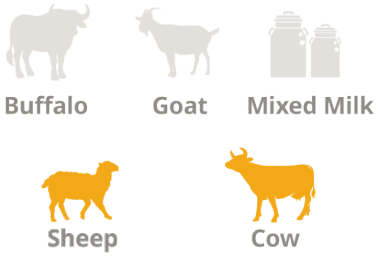
Characteristics

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Region



Milk Origin



Appearance

Straw-yellow, hard, grainy paste, with the presence of oozing humors

Taste

Very intense and spicy, with notes of tuff humus and mushrooms

Pairings

Full-bodied, aged red wines. Mixed vegetable mustard. “Savòr” (a fresh and dried fruit jam typical of Montegelli, near Sogliano al Rubicone). Tuscan bread.

Technical specifications

- **Milk:** raw or pasteurized, sheep's or cow's milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** three months in the grave
- **Production:** November
- **Fat:** 40% Mgss
- **Weight:** 1 kg approx
- **Diametro:** variable
- **Producers:** seasoners of the typical area
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a