Erborinato di pecora



Description

Relatively recent production, reminiscent of French Roquefort.

It's characterized by less pronounced marbling and a more delicate salting process than the famous French blue cheese, offering a softer and more delicate flavor. The maturation process (which can last up to 6-8 months in special cellars) allows the sheep's cheese to reveal particularly appetizing vegetal notes. [guffanti_pdf_button]

Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, straw-coloured paste with blue eyes and veins

Taste

Strong, intense, with notes of sheep and penicillium

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Spicy fruit mustard, red onion jam. Rye bread.

Technical specifications

- **Milk:** whole sheep's milk
- **Processing:** artisanal
- **Cheese Paste:** blue cheese, raw, unpressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 3-4 kg
- **Diametro:** diameter 15 cm, h. 15
- **Producers:** artisanal cheesemakers
- **Whole Cheese Code:** 98SLL02