

# Pecorino maremmano



## Source

- Toscana

## Type of milk

- Sheep

As do most Tuscan sheep's cheeses, this one has a sweet and delicate flavour. The production area is mainly in the southern parts of Tuscany, on the borders with Lazio.

## Organoleptic characteristics

**Aspect and texture:** compact, hard, yellow paste without any holes

**Taste:** sweet with traces of sheep's milk

**Serving suggestions:** Red wines. Hot green tomato chutney. Tuscan 'sciocco' unsalted bread

## Technical characteristics

**Milk:** full fat, raw or pasteurised, sheep's milk

**Production method:** artisan and industrial

**Paste:** pressed

**Salting:** dry

**Ripening:** at least 60 days

**Production period:** throughout the year

**Fats:** 40% F-Dm

**Weight:** 2-3, 5 kg

**Dimensions:** 15-20 cm diameter, h. 5-8 cm

**Producers:** dairies from the Maremma

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.