

Pecorino Sardo DOP



This should not be confused with Fiore Sardo DOP. It is one of the three pecorino sheep's cheeses with denomination of protected origin (DOP) status in Sardinia which is the Italian region most dedicated to sheep raising. It is produced in various versions that can be divided up into, Sweet, Mature and extra mature.

Source

- Sardegna

Type of milk

- Sheep

Brands



Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with a scattering of holes

Taste: intense and piquant

Serving suggestions: full bodied, aged, red wines. Fresh broad beans and peas. Oranges and figs. Quince chutney. 'Carasau' Sardinian bread

Technical characteristics

Milk: full fat, raw, sheep's milk

Production method: artisan

Paste: pressed

Salting: dry

Ripening: at least 20 days

Production period: December to July

Fats: 35-40% F-Dm

Weight: 3-4 kg

Dimensions: 15-18 cm diameter, h. 6-10 cm



Allevatore di Formaggi

Producers: Sardinian dairies

Whole cheese code: n.d.

Cutted cheese code: n.d.