

# Pecorino stagionato di montagna



## Source

- Sardegna

## Type of milk

- Sheep

An interesting new cheese from Sardinia is the Pecorino di Montagna, made from milk produced from selected Sardinian sheep.

Processed with raw milk and raw pasta in the Campeda plateau (central Sardinia) by a small artisan dairy that has about 200 hectares of wild pasture available.

An innovative cheese in the sign of the Sardinian mountain tradition.

## Organoleptic characteristics

**Aspect and texture:** Light brown rind, striped. cylindrical shape. Compact paste, without holes.

**Taste:** Sweet and savory with aromas of native wild herbs, such as clover.

**Serving suggestions:** Red wines full-bodied and rich in fragrances, such as young Cannonau, Carignano or Bovale Sardo. Grape mustard and honey.

## Technical characteristics

**Milk:** sheep, whole, raw

**Production method:** artisanal

**Paste:** raw paste, unpressed

**Salting:** Dry

**Ripening:** 120 days minimum



Allevatore di Formaggi

**Production period:** seasonal depending on sheep milk's availability

**Fats:** 50% MGSS

**Weight:** about 4 kg

**Dimensions:** diameter cm 18, height cm 12

**Producers:** Farmers from the Campeda area (North-West Sardinia)

**Whole cheese code:** 7900100