

Ragusano DOP



In Sicily, the cheese traditionally takes the form of parallelepipedo: to be the DOP Ragusano needs to be made with milk from cows Modicana (which has become rather rare and almost extinct) fed with grass or hay, or, in the case where milk comes from cows of other breeds, took the name of “Cosacavaddu rausanu.” The pastures of origin are those Ibleo poor but characterized by a great variety of wild flowers and herbs. Cheese, of Serbia, is tied to a rope in pairs, to allow air forms in the best way possible, and hung from a beam as with the cheese round. During maturation, the wheels are greased with oil mixed with vinegar. For the size of its forms processing requires great dexterity on the part of the cheese using traditional tools and techniques.

Organoleptic characteristics

Aspect and texture: Hard paste, very compact, more or less intense straw color, with small holes elongated

Taste: fruity, dry, spicy

Serving suggestions: Bodied red wines and aged, dark beers. Mustard white watermelon, orange blossom honey. Bread baked in a wood oven

Technical characteristics

Milk: cow's milk, whole, raw

Production method: artisanal

Paste: spun paste

Source

- Sicilia

Type of milk

- Cow

Brands





Allevatore di Formaggi

Salting: in brine

Ripening: 90 days minimum

Production period: all over the year

Fats: 40% Mgss

Weight: 10 to 16 kg

Dimensions: l 15-18 cm x43-53 cm, h 15-18 cm

Producers: dairy farmers of the province of Ragusa

Whole cheese code: n.d.

Cutted cheese code: n.d.