

Pecorino Romano DOP



Despite its name, today's production of Pecorino Romano is mainly in Sardinia and only a small amount is made in Lazio (although this cheese's origins lie in the Roman countryside) and around Grosseto. It is most well known as a cheese to be grated and can be ripened over long periods of time thanks to the high level of salt. Nonetheless, it is also excellent as a table cheese. Its denomination of protected origin (DOP) status is one of the oldest in Italy as it was awarded in 1955.

Organoleptic characteristics

Aspect and texture: compact, grainy, hard, white paste. Light coloured rind, occasionally with a protective black covering

Taste: flavourful, intense and piquant

Serving suggestions: full bodied, aged, red wines. Thousand flower honey. Hot pear and quince chutney. Fresh broad beans, peas and fig. 'Carasau' Sardinian bread

Technical characteristics

Milk: full fat, pastuerized, sheep's milk

Production method: artisan

Paste: pressed

Salting: dry

Ripening: at least four months

Production period: October to July

Source

- Lazio
- Sardegna
- Toscana

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Fats: 36% F-Dm

Weight: 20-35 kg

Dimensions: 25-35 cm diameter, h.25-40 cm

Producers: Dairies from Sardinia, Lazio and Tuscany belonging to production consortiums

Whole cheese code: n.d.

Cutted cheese code: n.d.