

# Pecorino Crotonese DOP



Calabria is the home of many kinds of sheep cheese, such as those from Vezzano and Monte Poro. Nonetheless, the most well known is possibly that from Crotona (Pecorino Crotonese DOP), as its flavour is slightly stronger than those of the other southern Italian sheep's cheeses.

## Organoleptic characteristics

**Aspect and texture:** compact, hard, more or less intense yellow paste according to the ripening period

**Taste:** intense, flavourful, distinctive

**Serving suggestions:** Red wines. Aromatic honey. Hot pear or quince chutney. Pasta without tomato sauces, homemade bread

## Technical characteristics

**Milk:** full fat, raw, sheep's cheese

**Production method:** artisan

**Paste:** pressed

**Salting:** dry

**Ripening:** at least ninety days

**Production period:** November-June

**Fats:** 40% F-Dm

**Weight:** 2 kg

**Dimensions:** 15-20 cm diameter, h. 10 cm

**Producers:** dairies in the Crotona area

## Source

- Calabria

## Type of milk

- Sheep

## Brands





Allevatore di Formaggi

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

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