

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 Crotone (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 Crotonese area

Source

- Calabria

Type of milk

- Sheep

Brands





Allevatore di Formaggi

Whole cheese code: n.d.

Cutted cheese code: n.d.