

# Fiore Sardo DOP



One of the three denomination of protected origin (DOP) Sardinian sheep cheeses, Flower has a traditionally arched 'mule back' form and a rind covered with an emulsion of olive oil with wine vinegar and table salt. Its name derives from the, now abandoned, but traditional use of a wild thistle flower as rennet.

It can be smoked during the curing process, using smoke obtained from typical arboreal from Sardinia.

## Organoleptic characteristics

**Aspect and texture:** semi-hard, doughy, yellow paste

**Taste:** intense and piquant

**Serving suggestions:** full bodied, aged, red wines. Fresh broad beans and peas. Oranges and figs. Quince chutney. 'Carrasau' Sardinian bread

## Technical characteristics

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

**Production method:** artisan

**Paste:** pressed

**Salting:** natural brine

**Ripening:** 105 days minimum

**Production period:** from November to May

**Fats:** 40% F-Dm

## Source

- Sardegna

## Type of milk

- Sheep

## Brands





Allevatore di Formaggi

**Weight:** 1.5 – 4 kg

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

**Producers:** Sardinian dairies

**Whole cheese code:** 1113360

**Cutted cheese code:** 1113363