

Pecorino di Moliterno al tartufo



Source

- Basilicata
- Sardegna

Type of milk

- Sheep

Typical cheese to be used on the table or to be grated, the full flavor of Pecorino di Moliterno is enhanced by the particular notes buds of the black truffle (*Tuber aestivum*).

The birth of this cheese is for tradition in Basilicata, in the resort of Moliterno. Today, however, most of the production takes place in Sardinia.

Organoleptic characteristics

Aspect and texture: White Paste with streaks of black truffle

Taste: full-bodied, powerful, intense, with hints of stable

Serving suggestions: Bodied red wines and aged, sweet wines. Mustard green tomatoes, blueberry jam. black bread

Technical characteristics

Milk: Sheep milk

Production method: Artisanal

Paste: Half-hard

Salting: dry

Ripening: 120 - 150 days

Production period: All over the year

Fats: 38,5 % MGSS

Weight: Kg 5,2 - 5,6



Allevatore di Formaggi

Dimensions: heigh cm 12-13 / diameter cm 20-22

Producers: Farmers from Basilicata and Sardinia

Whole cheese code: 1113384

Cutted cheese code: 1113387