

Pecorino di Filiano DOP



Source

- Basilicata

Type of milk

- Sheep

It is a hard cheese, it is get with whole milk of Gentile da Lucania and Puglia, Leccese, Comisana, Sarda. The specification stipulates that milk intended for processing into Pecorino di Filiano, belonging to two consecutive milking, must be derived from farms whose feed consists predominantly of pasture, fresh forage and good quality hay produced in the area described. Also the rennet be crafted with precise techniques. The “Pecorino di Filiano” cheese is produced all the year.

Organoleptic characteristics

Aspect and texture: Cylindrical shape with flat faces, semi-hard yellow rind from deep yellow to Brown. White compact paste with light holes

Taste: Sweet and slightly spicy

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: Sheep

Production method: Artisanal

Paste: Semi-hard

Salting: Dry

Ripening: From a minimum of 3 months to a maximum of 12 months

Production period: All over the year



Allevatore di Formaggi

Fats: 37 g of which saturates g 26

Weight: From 2.5 to 5 kg

Dimensions: h.10 - d.20

Producers: Farmers of the Potenza area

Whole cheese code: 1113365

Cutted cheese code: 1113364