

Pecorino dei Basilischi al Tartufo (from Basilicata only)



Source

- Basilicata

Type of milk

- Sheep

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

The birth of this cheese is for tradition in Basilicata. Today, however, most of the production takes place in Sardinia. While this above fact, tis specific version is only made in Basilicata.

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, depending of availability of sheep



Allevatore di Formaggi

milk

Fats: 39% mgss

Weight: About 5 Kg

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

Producers: Farmer in Moliterno (Basilicata)

Whole cheese code: 1113330