

Pecorino dei Monti Sibillini



Source

- Abruzzo
- Marche

Type of milk

- Sheep

From a mountain area (and Monti Sibillini national park), it is handcrafted following an ancient tradition that requires the addition of spices and aromatic herbs to the rennet to increase its coagulating power.

Organoleptic characteristics

Aspect and texture: compact, hard, yellow paste without holes

Taste: intense, spicy

Serving suggestions: Red wines. Spicy green tomato mustard. "Sciocco"
Tuscan bread

Technical characteristics

Milk: sheep, whole, raw

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: 90 days minimum

Production period: Spring and Summer

Fats: 40% Mgss

Weight: 1-2 kg

Dimensions: diameter 15-20 cm, h. 5-10

Producers: Farmers in Monti Sibillini area

Whole cheese code: 800026