

Pecorino Val d'Orcia

Source

- Toscana

Type of milk

- Sheep



Production of this pecorino is limited according to the availability of milk from the Pienza and Val d'Orcia area. Maturation is relatively short. The cheese is soft with a mild flavour. The rind is treated with tomato paste.

Organoleptic characteristics

Aspect and texture: Straw-coloured soft paste with a slight glance

Taste: intense but sweet, not spicy

Serving suggestions: Tuscan white wines, fig jam, acacia honeys and Belgian beers

Technical characteristics

Milk: Pasteurised sheep

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: 20 days minimum

Production period: all over the year

Fats: 32% Mgss

Weight: about 1,5 kg

Dimensions: diameter 10-15 cm, h. 5-8 cm about



Allevatore di Formaggi

Producers: Farmers from Val d'Orcia (Siena area)

Whole cheese code: 7900043