Cheese Room

PECORINO ROMANO GENUINO DOP



Code: VAL-31402

Raw material:

Raw milk obtained from sheep's of Siciliana, Comisana, Sarda and Sopravvisana race.

Shape & Texture:

The rind is straw yellow, covered with a black coat. The paste is hard with few eyes, white or pale yellow in colour.

Taste:

The taste is strong, salty and sharp. The paste is crumbly and crunchy and has the sweetness typical of sheep's milk with a salty tang and hints of lanolin.

How to enjoy:

Great over pasta and risottos and serve with Carasau bread (dry bread) and a glass of Montesodi Chianti Rufina.

Curiosity:

According to the PDO regulation, Pecorino Romano can be produced in many regions of Lazio, Sardinia and Tuscany. This has an historical reason: at the beginning on the '900 Pecorino Romano experienced a huge increase in sales, but Sopravvisana sheep's in Lazio were not enough to keep up with the demand for sheep's milk and, moreover, there were not enough space in Lazio to enlarge the farms. Then farmers looked for similar areas and similar sheep's races: Sarda race resulted to be the more suitable and Pecorino Romano started to be produced in Sardinia as well.

Region:

Lazio, Italy

Ageing:

Long-matured (more than 6 months)

Certificated