

Soft Pecorino from Pienza MORBIDOSO VAL D'ORCIA,



It is a bowl-shaped cheese produced with only sheep's milk, its weight fluctuates about 1.450 kg approx. Before processing, the milk is pasteurized at a temperature of 72 ° C for 28. The same is then transferred to special multi-purpose tanks from where the processing process begins to obtain the cheese. The added ingredients are: first, the selected lactic ferments and in immediate sequence the rennet is added. At a distance of about 7 days it is paraffinized on the sides and mold for after 2 days, after drying, complete the treatment path on the missing side. At this point, it is only necessary to be patient a few more days for the seasoning that is needed, to make this wonderful product express the explosion of pleasure, which will give our palate a particular taste that makes us almost addicted!

Conservability

About 150 days if stored in a cool place at a temperature of + 8 ° / + 10 °. We recommend that you always put a film on the cut and wrap it with a cotton cloth (Canavaccio or Rag)

Recommended pairings:

With this pecorino we can combine various jams but the most recommended are PEARS, RED ONIONS and More di Bramble. Delicious with Acacia honey or Forest Honey. To be accompanied with structured red wines such as Orcia DOCG or Rosso di Montalcino.