

UNCOMMON FLAVORS OF EUROPE

DELICIOUSLY ITALIAN

Asiago PDO | Speck Alto Adige PGI | Pecorino Romano PDO



PECORINO ROMANO PDO

Ancient roots, wild pastures

The first Italian cheeses were made from sheep's milk 2,000 years ago to feed the soldiers of the Ancient Roman Empire. Sheep still graze on wild and semi-wild pastures filled with native flora in the regions of Sardinia, Lazio and the province of Grosseto. Only here can Pecorino Romano PDO be made from fresh whole sheep's milk from October to July.



Milk Transformed

During production season milk arrives daily to cheese houses where, after testing and gentle thermalization, it is transferred to vats. Heating and stirring begins before two crucial local ingredients—whey starter culture and lamb's rennet—are added. Once the curd sets, it is broken into wheat-grain-size pieces, cooked, and transferred to cylindrical molds which give the cheeses their unique, tall, drum shape.

Cave imitamina - Beware of imitations

Look on the rind for the words Pecorino Romano along with rounded diamonds that contain the outline of a stylized sheep's head to ensure you are buying certified Pecorino Romano PDO, the classic which has stood the test of time.

Pecorino Romano PDO

Flavor: Aromatic, lightly spicy, salty and tangy in younger ages (5 months) and very spicy when more mature (8 months)

Pairing: Figs, pears, dried fruit, strawberry jam, chestnut honey, classic salumi, and broad beans like fresh fava beans

Wines: Soft, dry red wines, like Vallettri or Cesanese del Piglio

Beers: Intense Trappist-style

Uses: Younger ages can be shaved into salads and over cooked vegetables as well as served as is with sweet condiments that complement the saltiness of the cheese. More mature ages are best grated and are classically used in pastas with tomato-, egg- or oil- based sauces, and on pizzas and flat breads.

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