



IL  
GREPPO

## PECORINO IL FOSSA DEL GREPPO SHEEP CHEESE AGED IN TUFF HOLE



### **TECHNICAL INFORMATION: Sheep Cheese**

**WEIGHT: 1/1,2 Kg**

**MILK: Raw sheep milk 100%**

**MATURING:**

**40/60 days for classic maturation**

**70/90 days in tuff hole**

**PIT: n. 3 tuff pit built around 1800**

### **DESCRIPTION:**

Pecorino di fossa: ripe cheese made with 100% raw sheep milk.

Irregular round with light brown/grey rind .

Inside the cheese is light yellow, quite hard but friable.

### **PROCESSING:**

The raw sheep milk temperature is rise around 35°C. Subsequently we add selected live milk enzymes and rennet. After 20 minutes we broke the curd and we put the mass in special mould to obtain a semifinished cheese around 1,2 Kg.

After this first part the cheese is put in a warm place and than salt. Now the semifinished cheese is ready for the first maturation in a cold place for at least two months. At the end of this first maturation the cheese is put in raw cotton sack (14 round each). We put the sacks in the tuff hole and we lean on in cedar wood and than we cover the sacks with straw. Now the cheese is ready for the second maturation. We close and seal the hole and we leave the cheese there for at least three months. This second maturation give special aromas to the cheese. After at least three months we open the well and we take off the sacks with the cheese. Now the cheese is ready to be clean up and controlled. Pecorino di Fossa is put in a vacuum pack and is ready to be eat!

### **ADDITIONAL INFORMATION:**

The milk in livestock farming is stored in cooled tanks. Subsequently the milk is carry to the dairy farm where is filtered. During maturation time the cheese stay in a metallic net or in a fir wood tablet. The final aged of the cheese carry on in tuff cave in Greppo property.