

# PECORINO SARDO PDO



PRODUCT

Pecorino Sardo PDO (Protected Designation of Origin) cheese is made with whole milk of ewes exclusively reared in Sardinia. Both Pecorino Sardo cheese varieties - Pecorino Sardo dolce (mild) and Pecorino Sardo maturo (mature) - belong to the same area of production and seasoning - i.e. Sardinia -.

**PECORINO SARDO DOLCE - MILD PECORINO SARDO CHEESE**

**appearance:** it is in the shape of a cylinder, with flat surfaces and a straight or slightly convex whole circumference;

**weight:** its weight is not higher than 2- 2,2 Kgs;

**colour:** white or pale yellow surface, compact texture with sparse small holes;

**taste:** it has a delicate, aromatic or slightly acidulous taste;

**maturing:** it completes its seasoning in a lapse of time going from 20 to 60 days.

**PECORINO SARDO MATURO - MATURE PECORINO SARDO CHEESE**

**appearance:** it is in the shape of a cylinder, with flat surface and straight whole circumference, having a smooth and strong surface;

**weight:** its weight varies from 3 to 4 Kgs;

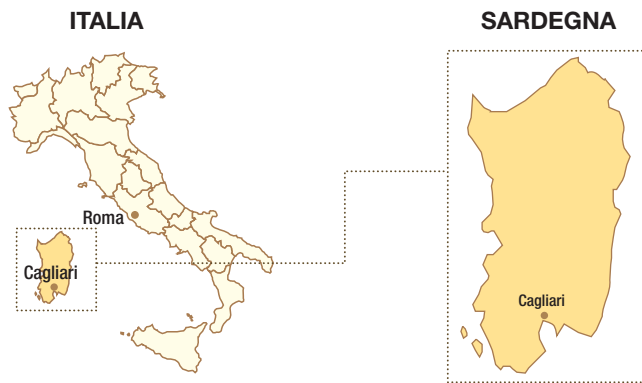
**colour:** when long-seasoned, its colour tends to dark brown The texture, which may be white or slightly straw-coloured, is hard and compact with sparse holes;

**taste:** it has a sharp and pleasantly spicy taste;

**maturing:** it undergoes a longer seasoning period - at least two months - but the seasoning can last up to the year and beyond.

PRODUCTION ZONE

The area of milk origin, production and seasoning of Pecorino Sardo PDO cheese is exclusively the territory of Sardinia



DENOMINATION MARK



Only once the product has passed very severe quality controls will be called Pecorino Sardo cheese. In order to provide the means for its unmistakable identification, the Consortium has devised a particular labelling system, made up of producer company label and the numbered Consortium mark. The border of the label has been identified as the ideal site for putting "Pecorino Sardo" marks, for the following reasons:

- this allows to keep the presence of Pecorino Sardo trademarks even when the cheese is portioned;
- producers may maintain the name of their companies on the label, and this certainly has a strong commercial impact.

Two different types of Consortium marks are issued by the Consortium itself in order to guarantee that the quality standards are met: The green mark stands for mild Pecorino Sardo cheese, the blu mark for the mature one.

NORMATIVE REFERENCES



Reg CE n. 1263 del 01.07.1996 (issued on GUCE L 163 dtd 02.07.1996) Acknowledgement of Consortium for the Protection DM 11.12.2002 (GU n.29 dtd 05.02.2003) - last renewal DM 05.05.2015 (G.U. 118 dtd 23.05.2015)

CONTACTS

CONSORZIO PER LA TUTELA DEL FORMAGGIO PECORINO SARDO DOP  
 Via Sant'Alenixedda n.2 - 09128 Cagliari Tel. 070 372885  
 Via Venezia n.10/A - 09016 Iglesias Tel./Fax 0781 252853  
 info@pecorinosardo.it - www.pecorinosardo.it