

# PECORINO TOSCANO PDO



**PRODUCT**

The Pecorino Toscano (Tuscan ewe's cheese) PDO (Protected Denomination of Origin) is produced with two varieties of full-cream sheep milk: fresh and mature;

**appearance:** cylindrical shape with flat faces with lightly convex rim, 15 to 22 cm diameter of faces and 7 to 11 cm rim height, with more or less variations depending on technical conditions of production (anyway the rim must never be more than half diameter; rims higher than the diameter will be preferred for the medium past whole cheeses); rind is yellow coloured with tones till to deep yellow in soft paste type (rind colour can eventually depend on the received treatments); paste at compact structure and tough at cut for the medium-hard paste type, with eventual small holes not regularly distributed;

**weight:** from 0,75 to 3,50 kg;

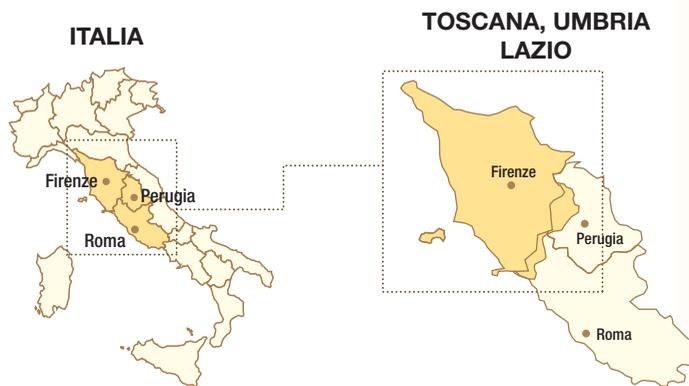
**colour:** lightly straw white for the soft paste type, lightly straw or straw for the medium hard paste type;

**taste:** accentuate fragrant, typical of the particular procedures of production;

**maturing:** at least 20 days for the soft-paste type, not less than four months for the medium-hard paste type.

**PRODUCTION ZONE**

The area of milk origin, production and maturing of Pecorino Toscano PDO cheese includes the whole territory of Toscana, the whole territory of the Communes of Alleronia, Castiglione del Lago (in Umbria), and the whole territory of the Communes of Acquapendente, Onano, San Lorenzo Nuovo, Grotte di Castro, Gradoli, Valentano, Farnese, Ischia di Castro, Montefiascone, Bolsena and Capodimonte, in Lazio.



**DENOMINATION MARK**



The whole cheeses of Pecorino Toscano PDO have a label, circular like the whole cheeses, which quote the stylized letters PT on red background. The mark to be affixed on the labels can be used in flag green, white and red colours or just in one only colour. Outside the mark there is the inscription "Pecorino Toscano DOP" or "Pecorino Toscano DOP stagionato (matured)". The mark to be affixed to the whole cheeses or to the portioned packets quotes also a number where the first figure indicates the typology to which belongs who carries out the putting in commerce (from 1 to 3 the dairies; from 4 to 6 the meturer farmers; from 7 to 9 the portion makers resident in zone); the second and the third figure identify the number of the dairy/maturing farmer/portion maker whose product is controlled by the supervising authority.

**NORMATIVE REFERENCES**



Acknowledgement of Denomination: Reg. CE n. 1263 dtd 1.7.1996 (issued on GUCE (OJEC) L. 163 dtd 2.7.1996)  
 Acknowledgement of Consortium for the Protection: D.M. 24.04.2002 (G.U. n. 137 dtd 13.6.2002) - renewal D.M. 11.04.2008 (G.U. n. 98 dtd 26.4.2008)

**CONTACTS**

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