

## Parmesan vs Pecorino (vsdiff.com)

Feature	Parmesan (Parmigiano-Reggiano)	Pecorino (Romano, Sardo, Toscano — typical)
Primary milk	Cow's milk	Sheep's milk
Protected status	PDO/DOP (strict zones in N. Italy)	Varies by type — Pecorino Romano, Sardo, Toscano have different protections
Aging (typical)	~12–36 months (often 24 months for grating)	~5–18 months (Romano often longer; varieties differ)
Texture & structure	Hard, granular, <i>crystalline</i> (tyrosine crystals)	Firm to hard; can be <i>crumbly</i> or oily depending on age
Salt & sharpness	Savory, umami-rich, moderate salt	Typically <b>saltier</b> and sharper
Common uses	Grating, finishing, snacking, soups	Grating in robust sauces (carbonara), baking, table cheese
Flavor highlights	<i>Nutty</i> , <b>umami</b> , fruity aged notes	<b>Sheepy</b> , tangy, piquant

Source: <https://vsdiff.com/parmesan-vs-pecorino/>