

MONTE CESEN



CODE	30284
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	3 kg approx

Cheese produced in alpeggio pasture in the Mariech mountain on Monte Cesen

DESCRIPTION	Cheese produced with raw cow's milk obtained from Bruna breed cows. It is produced only in summer in the alpeggio pasture in the Mariech mountain on Monte Cesen
APPEARANCE	The paste is elastic and straw-yellow in colour
TASTE	Sweet and soluble, with lactic notes, of butter and straw
PRODUCER	Ponte Vecchio - Vidor (TV) - Veneto
OUR SELECTION	It is produced by the Ponte Vecchio farm, run by Italo Curto and his sons Fabio and Stefano, who passionately and devotedly manage the production of cheese to the stable where they breed the Bruna breed, the cellar and the farmhouse on Monte Cesen. 1500 meters above sea level, in the municipality of Valdobbiadene (TV) where in summer they move with animals
CURIOSITY	Bruna Italiana has a gentle look and temperament very docile, the look is harmonious and the brown coat. It is a dual-style race. It has a consistency of 570,000 head on national territory of which 343,000 cows, against the more than 3 million Frisona breeds. Even today the largest number of farms is located in particularly disadvantaged areas of mountain and hill. It produces about 7000 liters of milk per lactation cycle (about 23 liters per day). The milk of this breed is particularly rich in fat and protein, therefore of better quality; Moreover, the caseosy reticulum retains more fat and more protein, thus increasing the yield in cheese making (up to 1 kg of extra cheese per 100 liters of milk)
SUGGESTIONS	Great for meal, cooked to the electric plate, or served with polenta: try it paired with a glass of Valpolicella Classico DOC wine