

## ASIAGO PRESSATO DOP



<b>CODE</b>	30801
<b>COUNTRY OF ORIGIN **</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	12 kg approx

**\*\* ATTENTION: the origin of the raw material may be different**

Delicate cow's milk cheese with at least 20 days of ageing

<b>DESCRIPTION</b>	Cow's milk
<b>APPEARANCE</b>	The sides have to be slightly convexed, the rind thin and springy. The paste is white or straw coloured with many eyes
<b>TASTE</b>	Sweet tasting, and slightly acid, with a fruity aroma of milk and yoghurt
<b>MATURING</b>	At least 20 days
<b>OUR SELECTION</b>	A perfect selection of a typical Asiago, produced in Povelaro (VI) identity tag 154
<b>CURIOSITY</b>	A cheese born in the 1920's, with a short ageing whose name derives from the fact that it was pressed with a special press used for the new wheels
<b>SUGGESTIONS</b>	A perfect cheese for the table, sliced in a bread roll, cut into cubes in a salad, thinly sliced over fried eggs or thinly sliced over oven cooked pasta