

ASIAGO PRESSATO DOP ' BLACK WHEEL'



CODE	30802
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	12 kg approx

Particular selection of the typical Asiago Pressato DOP matured at least 40 days

RAW MATERIAL	Thermized cow's milk
APPEARANCE	The rind is black in colour, thin and springy. The paste is white or straw yellow with small irregular eyes, slightly torn
TASTE	Sweet, a little bit hot, with aromas of milk and cream
MATURING	At least 40 days
OUR SELECTION	It is produced by Caseificio Sociale San Vito Povolara, in the province of Vicenza, casello 154. The black rind identifies a particular selection of the classic Asiago Pressato DOP, matured at least 40 days
SUGGESTIONS	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