

ASIAGO D'ALLEVO DOP MEZZANO



CODE	30860
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	10 kg approx

DOP cheese made from raw cow's milk, with a semi-cooked compact paste

DESCRIPTION	Cheese produced with raw cow's milk
APPEARANCE	The rind is smooth and regular, amber in colour; the paste is straw yellow, compact and with small to medium eyes
TASTE	Sweet and slightly sapid, with hints of honey, butter and flowers
MATURING	At least 4 months
OUR SELECTION	For this type of Asiago we have chosen two producers: Latteria Sociale di Trissino (founded in 1925) and Latteria Sociale Villa di Castelgomberto
CURIOSITY	Asiago production dates back to the year 1000, when it was produced with sheep's milk. In 1500 sheep were replaced with cows and shepherds developed the production technique still used today in the mountain dairies. The most ancient Asiago is Asiago d'Allevo, whereas Asiago Pressato is a more recent cheese, produced since the 1920
SUGGESTIONS	Delicious with Biancoperla corn flour for polenta, in salads with raw Radicchio di Treviso and nuts, but also with fresh fruits