

ASIAGO D'ALLEVO DOP - MATURED



CODE	30865
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	9 kg approx

A PDO Asiago, produced with raw cow's milk and matured at least 8 months

DESCRIPTION	A PDO Asiago, produced with raw cow's milk and matured at least 8 months
APPEARANCE	The rind is smooth and regular, dark in colour. The paste is straw yellow, compact with small to medium eyes
TASTE	Sweet and slightly salty, sometimes a little bit hot, with aromas of honey and cooked butter
MATURING	At least 10 months
OUR SELECTION	Our favourite is the one produced by Latteria Sociale di Trissino, founded in 1925
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'Allevato, whereas Asiago Pressato is a more recent cheese, produced since the '20
SUGGESTIONS	Perfect with a polenta, made with Biancoperla corn flower