

ASIAGO D'ALLEVO DOP - MATURED



CODE 30865

COUNTRY OF ORIGIN ** Italy, Veneto

TYPE OF MILK Raw Cow's milk

WEIGHT 9 kg approx

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

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 sheeps 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
