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MONTE VERONESE DOP - WHOLE MILK

CODE	30875
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	9 kg approx

A young cheese produced with raw milk coming from Verona area

DESCRIPTION	Pasteurised cow full cream milk
APPEARANCE	The rind is thin and elastic. Its color is straw yellow. The paste is elastic with small to medium sized eyes scattered across. The color of the paste is white
TASTE	The taste is sweet, pleasant, round and creamy. The aftertaste is sweet, creamy, with hints of milk and nature
MATURING	At least 25 days
PRODUCER	Caseificio Achille - Velo Veronese (VR) - Veneto
CURIOSITY	The veronese mountains have been very particular to their pastures. Lessini is located in the south, an area without slopes. In that area the alpage period last longer than the usual one. The techniques used today date back to the 1600's when particular methologies were developed and used in the production of the cheese and the butter. With the regulations put in place in 1996 the Monte Veronese has gained the PDO status

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