

PUZZONE DI MOENA DOP ALPAGE



CODE	31111
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	11 kg approx

A washed rind cheese with an intense and characteristic taste

DESCRIPTION	Cheese DOP produced with raw cow's milk produced in alpine pastures of Fassa and Fiemme Valley
APPEARANCE	The wheels are rather heavy and have a thin orangy coloured rind, soft and humid, covered by a greased patina, very smelly; the under rind is more evident as aging proceeds; the paste is straw coloured and has medium sized eyes uniformly distributed
TASTE	It is inclined to be sweet with clear animal aromas, and, due to the rind washing and the aging in environments rich in spontaneous microflora that grow on the rind and gives off aromas of cellar, moss and undergrowth
MATURING	At least 120 days
PRODUCER	Caseificio di Predazzo e Moena - Predazzo (TN) - Trentino Alto Adige
OUR SELECTION	Slow Food Presidium, recognizable by M that means malga that identify only alpage summer production
CURIOSITY	The alpine pastures are between the areas of Parco di Panaveggio, Passo Lusia (Moena) and Passo San Pellegrino (Moena); the alpine dairies are situated above 2.000 metres. The dairies that produce the milk to make this cheese are : malga Bocche, malga Pozza, malga S.Pellegrino, malga Valmaggioro, malga Gardonè. Once you have tasted this cheese, it is easy to understand why it has been given its unusual name, Puzzone, which means smelly
SUGGESTIONS	To be tried with polenta or potatoes