

DOBBIACO ORIGINALE IN STANGA



CODE	31150
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	5,5 kg approx

Mild cow's milk cheese, perfect on the grill

DESCRIPTION	Pasteurized full cream cow's milk from Alto Adige and Alta Pusteria
APPEARANCE	The rind is thin and its color is a deep straw. The color of the paste is a light straw in winter and deeper in summer, due to the reason that during the summer cows are out in pastures. The paste is elastic with small regular eyes scattered across
TASTE	The taste is round, dolce, long, creamy while the aftertaste is buttery with strong hints of wood and hay
MATURING	At least 60 days
PRODUCER	Latteria Tre Cime - Dobbiaco (BZ)
OUR SELECTION	A cheese that is becoming famous in the last years. Excellent in cooking, especially fried to the old recipes
CURIOSITY	In 2004 the dairy replaced the old one but kept part of its name - Tre Cime - that takes us back to the dairies of the 1890's in San Candido and Dobbiaco. It is now a laboratory where visitors can see, touch, learn and taste. Every day between 300 to 380 quintals of milk are collected from the 180 animals, transforming it into butter, cream and cheese. In spite of the high technology used, it remains a craftsman's dairy, the filling of the moulds is still done by hand
SUGGESTIONS	This is a perfect table cheese, but is also great cooked in a frying pan