

## TRENTINGRANA



CODE	34200
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	36 kg approx

A Grana cheese produced only with milk from Trento region, matured 22 months

DESCRIPTION	Raw cow's milk
APPEARANCE	The wheel is compact and its rind is thick; the color of the rind is dark yellow; the paste is compact, hard and grainy; its color is yellowish
TASTE	The taste is dolce, round and full to the palate; the aftertaste is delicate, floral, dolce with hints of herbs and grass
MATURING	At least 22 months
PRODUCER	Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige
OUR SELECTION	Trentingrana has been produced since 1926. At that time knowledge was brought to the region and this prestigious cheese was produced. Soon its reputation was spread throughout the province. Trentingrana is part of the great family of Grana Padano and is produced within that Protected Designation of Origin. However the cheese is marked and designated on its rind with specific characteristics. This is an additional proof of its particularities in the production and flavor
CURIOSITY	The dairies that produce Trentingrana are affiliated to the Consortium of Grana Padano, but follow a particular set of stricter regulations. E.g. Cows have to be fed only with fresh herbs, hay and feed cereals and legumes; according to the regulations any food substitutes coming from meat and fish are prohibited
SUGGESTIONS	Nice on its own or grated on pasta. Delicious sliced in salads and paired with fruit