

# TRENTINGRANA



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

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

<b>DESCRIPTION</b>	Raw cow's milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	The taste is dolce, round and full to the palate; the aftertaste is delicate, floral, dolce with hints of herbs and grass
<b>MATURING</b>	At least 22 months
<b>PRODUCER</b>	Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Nice on its own or grated on pasta. Delicious sliced in salads and paired with fruit