

AGED CHEESE BY MALGA VERDE



CODE	30814
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	8,5 kg approx

Typical Malga cheese produced in the summer season aged at least 8 month

DESCRIPTION	Typical Malga cheese produced in the summer season aged at least 8 month with semi-skimmed raw cow's milk, obtained from cows of Bruna and Frisona race fed at graze
APPEARANCE	Semi-hard paste straw yellow in colour with small-medium eyes; the rind is thin, quite brown
TASTE	Sweet, with balanced sapidity, floral notes and fermented fruit with seasoning tends to become slightly spicy
MATURING	At least 8 months
PRODUCER	Malga Verde - Conco (VI) - Veneto
CURIOSITY	Since 2003 they run Malga Verde, in the Asiago plateau, at an altitude of 1100 mt, where they produce Asiago DOP cheese, which can also be referred to as 'Prodotto della montagna' since it is produced and seasoned in mountain areas located more than 600 mt altitude. The Asiago Stravecchio DOP of the Cortese family and the 'Malga Verde' cheese have been ranked first in 2 races of raw milk of the Altopiano
SUGGESTIONS	Great with polenta but also on vegetables or with red wine