

TRENTINGRANA - CASELLO TN 319



CODE	34203
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	4 kg approx

It's a DOP cheese produced with Trentino milk and aged for at least 22 months

DESCRIPTION	Raw cow's milk coming exclusively from cows reared in the province of Trento
APPEARANCE	The rind is hard and smooth, dark yellow in color. The paste is straw yellow in color, typically grainy and easily flakes. The eye is strictly absent
TASTE	Sapid, with herbaceous and floral scents and lactic sensations, never spicy
MATURING	At least 22 months
PRODUCER	Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige
OUR SELECTION	Trentingrana has been produced since 1926, when the certain Mr. Marchesi di Rumo, by marrying a girl from Mantua, was able to learn the art of the dairyman in Mirandola. Having acquired the secrets of the trade, he bought the milk from the Cloz dairy and transformed it into the prestigious cheese that is subsequently spread throughout the province. The Trentingrana is part of the great Grana Padano family and, as part of that Protected Designation of Origin, its specificity has been recognized by affixing a special mark on the side of the wheel, just for the mountain characteristics of the production area and the peculiarity of the product
CURIOSITY	The dairies that produce Trentingrana are affiliated with the consortium of grana Padano, but follow an even more productive specification binding.
SUGGESTIONS	Excellent on first courses, or as a table cheese, suitable for salads, but also with fruit