

ASIAGO D'ALLEVO PRODUCT OF MOUNTAIN FROM LAVARONE



CODE	31148
COUNTRY OF ORIGIN **	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	9 kg approx

**** ATTENTION: the origin of the raw material may be different**

DOP cheese produced at 1170 m and aged at least 4 months

DESCRIPTION	Cheese produced with raw cow's milk collected in Lavarone area
APPEARANCE	The rind is thin and smooth, with a nutty colour, the paste is straw yellow, with distributed eyes
TASTE	The taste is slightly piccante, with the typical fermented notes of Asiago d'Allevò cheese
MATURING	At least 4 months
PRODUCER	Caseificio degli Altipiani e del Vezzena - Lavarone (TN) - Trentino Alto Adige
OUR SELECTION	It is a special selection of Asiago d'Allevò DOP, fire-branded "Prodotto della Montagna" (Product of the Mountain), because it is produced in Lavarone at 1170 m.a.m.sl. where it is also matured
SUGGESTIONS	Perfect as a table cheese, easy to be appreciated thanks to its mildness