

PUZZONE DI MOENA DOP



CODE	31158
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	10 kg approx

Intense DOP raw milk cheese with washed rind

DESCRIPTION	DOP semi-cooked cheese produced with raw Trentino cow's milk and washed rind during aging
APPEARANCE	The rind is thin, with the typical orange color and not too moist; the paste is elastic, pale straw yellow in colour and has a well distributed hole
TASTE	Characteristic and intense, with a perceptible bitter aftertaste
MATURING	At least 90 days
PRODUCER	Caseificio Sociale Catinaccio - Vigo di Fassa (TN) - Trentino Alto Adige
OUR SELECTION	Filippo and Luigi are two guys who have decided to transform the raw milk from their mountain farms to give life to cheeses that they combine technology and tradition to make the most of the raw material
CURIOSITY	The "Puzzone di Moena" protected designation of origin is reserved for cheese that meets the specific requirements defined by a production. It is specified in which territory the entire production process must take place, from which breed the milk must come and the characteristics organoleptic characteristics that characterize the final product
SUGGESTIONS	We recommend trying it with polenta or potatoes. Also ideal with gnocchi or canederli, a typical dish from Trentino Alto Adige