

## 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

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| 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                                                                                                                                                                                                                             |