

MONTE VERONESE D'ALLEVO DOP LATTE DI MALGA



CODE	30872M24
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	8 kg approx

PDO alpine cheese aged for at least 12 months, with a very ancient tradition

DESCRIPTION	Cheese made from raw cow's milk from cows grazing in alpine pastures on the Lessini Mountains from May to September
APPEARANCE	The rind is thin and amber-colored, the paste is compact, straw-colored, and has an uneven distribution of holes
TASTE	Intense and complex, with pronounced herbal and floral notes; the finish highlights animalistic scents and the typical aromas of the mountains
MATURING	at least 12 months
PRODUCER	La Casara di Roncolato - Roncà (VR) - Veneto
OUR SELECTION	The Roncolato family has its roots in Lessinia, a land dedicated to alpine pastures since 1200: gentle slopes and grassy meadows with a long growing season, which have led to the development of a rich cheesemaking tradition
CURIOSITY	Cheese of ancient origin, produced since 1200 by a group of German settlers, the Cimbri, in the area of the Lessini Mountains, in the upper Veronese region. The Presidio brings together dairies and alpine farms that produce Monte Veronese d'Allevò with alpine milk, recognizable by the particularly yellow color of the paste and the absence of a black rind
SUGGESTIONS	Like all aged cheeses, the typical accompaniment in Veneto is polenta, preferably made with Biancoperla corn. For a more unconventional pairing, it is suggested to try it with sun-dried tomatoes in oil