

# Asiago Pressato DOP



Fairly recent version of the classic Asiago DOP, produced with whole cow's milk and is characterized by short curing times.

The version with the dark rind is emphasized in the quality of the raw material and craftsmanship.

## Organoleptic characteristics

**Aspect and texture:** white or slightly straw-colored paste, combined with the cutting, soft and with holes media

**Taste:** delicate and pleasant

**Serving suggestions:** bodied white wines or light reds. Acacia honey, mustard green tomatoes. "Biove" bread.

## Technical characteristics

**Milk:** vaccine, whole, raw or pasteurized

**Production method:** artisanal and industrial

**Paste:** cooked, pressed

**Salting:** in brine

**Ripening:** 20 days minimum

**Production period:** all over the year

**Fats:** 44% Mgss

**Weight:** about 11-15 kg

**Dimensions:** h cm 10-15; diameter cm 30-40

## Source

- Veneto

## Type of milk

- Cow

## Brands





Formaggi per Tradizione

**Producers:** Cheesemakers and farmers members of the Consortium for Asiago production and protection