Allevatore di Formaggi

Asiago Pressato DOP

Source

- Veneto

Type of milk

- Cow

Brands

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

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Producers: Cheesemakers and farmers members of the Consortium for Asiago production and protection
Whole cheese code: n.d.
Cutted cheese code: n.d.

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