

# Bastardo del Grappa



## Source

- Veneto

## Type of milk

- Cow

Classic cheese produced in Veneto region, it takes its particular name because it is an intermediate processing between Asiago and Asiago d'Allevo . In the cheesemaking process it is used the milk of the evening and the milk the next morning , mixed together to create the cheese.

## Organoleptic characteristics

**Aspect and texture:** Light colours, scattered and small holes, rough and substantial crust.

**Taste:** Intense, pleasant and never spicy

**Serving suggestions:** Young red wines and medium-bodied white wines. It goes well with renetta apples, pears, berries, pear mostarda.

## Technical characteristics

**Milk:** Cow milk

**Production method:** Artisanal

**Paste:** Light straw tint.

**Salting:** In brine

**Ripening:** 120 - 180 days

**Production period:** All over the year

**Fats:** 45% Mgss

**Weight:** From 3.5 to 4.5 kg

**Dimensions:** D. 20-25 cm, h. 8-10 cm

**Producers:** Farmers from Veneto