



Allevatore di Formaggi

Asiago DOP Fresco



Description

A cheese with a distinctive personality, which wins you over with its soft texture and delicate flavor of freshly milked milk. Its short aging period enhances its sweet notes and pleasant acidity, making it a versatile and refined star of the contemporary table. The PDO label guarantees authentic excellence, an expression of a territory and a prestigious cheese-making tradition. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

White or slightly straw-coloured paste, firm when cut, soft and with medium eyes

Taste

Delicate and pleasant

Pairings

Full-bodied white wines or light red wines. Acacia honey, green tomato chutney. "Biove" bread.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 44% Mgss
- **Weight:** 11-15 kg
- **Diametro:** barefoot 10-15 cm; diameter 30-40 cm
- **Producers:** cheese makers and dairies belonging to the Consortium for the production and protection of Asiago cheese