



Allevatore di Formaggi

Asiago DOP Stagionato



Description

Asiago DOP is divided into three types based on its maturation period: mezzano, aged for six months; vecchio, aged for one year; and stravecchio, aged for up to two years. Like other excellent Northern Italian cheeses, this cheese has its roots in the mountainous areas, specifically the Asiago plateau, before expanding its production to the lowlands of neighboring provinces. Furthermore, following a common path for many cheeses, a shorter-aged variant, known as Asiago DOP pressato, has been developed, designed for more immediate consumption. [guffanti_pdf_button]

Characteristics

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Region



Trentino
Alto Adige,
Veneto

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Hard straw-yellow paste, with fine holes

Taste

Intense, spicy, dry

Pairings

Full-bodied, aged red wines. Chestnut honey, spicy fruit mustard. Rye bread.

Technical specifications

- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum six months
- **Production:** all year round, summer mountain pasture
- **Fat:** 34% Mgss
- **Weight:** 8-12 kg
- **Diametro:** diameter 30-35 cm, h. 9-12
- **Producers:** cheesemakers and dairies belonging to the Asiago Production and Protection Consortium