



Allevatore di Formaggi

Puzzone di Moena DOP



Description

The name derives from the very strong odor that emanates from this cheese, which is aged in high-humidity caves to achieve a more pronounced fermentation of the curd. Alongside the name "Puzzone di Moena," the Ladin name "Spretz Tzaorì," meaning "tasty cheese," was also in use. Since September 2014, it has acquired the Protected Designation of Origin for both mountain pasture (malga) and non-summer production. It belongs to the "nostrani di casello" family, which includes numerous cheeses from Trentino. [guffanti_pdf_button]

Characteristics

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Region



Trentino
Alto Adige

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, elastic, straw-yellow paste with numerous holes. Moist, reddish-orange rind.

Taste

intense, with a very strong and persistent aroma, slightly spicy after a long seasoning.

Pairings

Red wines, dark beers. Rose and green tomato jam. Whole wheat bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round, summer mountain pasture
- **Fat:** 45% Mgss
- **Weight:** 8-10 kg
- **Dimensions:** diameter 30-40 cm, h. 10
- **Producers:** dairies and mountain farmers of Moena and Predazzo
- **Whole Cheese Code:** 340F210
- **Cuttet Cheese Code:** 340F217