Luigi Guffanti 1876
Allevatore di Formaggi

Vezzena

Description

The area around the Vezzena Pass is a famous place for the production and maturation of cheeses. Among them, the eponymous Vezzena stands out. A highly prized hard cheese that requires a long maturation period, which can even last for more than two years in suitable cellars.
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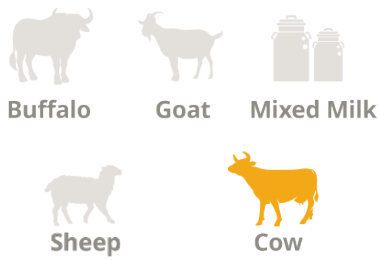
Characteristics

Characteristics

Region

Milk Origin



Appearance

hard straw-yellow paste, with fine, widespread holes

Taste

intense, spicy, dry, with notes of stables and undergrowth

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 one year
- **Production:** all year round, summer mountain pasture
- **Fat:** 40% Mgss
- **Weight:** 8-10 kg
- **Diametro:** diameter 35-40 cm, h. 8-12
- **Producers:** cheesemakers from Trentino
- **Whole Cheese Code:** 67000XZ
- **Cutted Cheese Code:** 67000YZ