



Allevatore di Formaggi

## Trentingrana DOP



### Description

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Even though it falls within the Grana Padano DOP (Protected Designation of Origin) classification, the cheese produced in the province of Trento (especially the Val di Non area) is distinguished from other cheeses by the "Trentino" brand clearly visible on the rind. It is made using milk from mountain areas (in summer, from pastures at 700-800 meters above sea level), which gives it a distinctive flavor that distinguishes it from similar products.

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### Characteristics

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### Region



Trentino  
Alto Adige

### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

## Appearance

hard paste, with a grainy consistency and a straw-yellow colour that is more or less dark depending on the length of the maturation process

## Taste

harmonious, dry and intense, with herbaceous notes if produced with milk from pasture-fed cattle

## Pairings

Full-bodied, aged red wines, but also sparkling white wines if young. Fresh fruit (Kaiser pears), pumpkin mustard. Balsamic vinegar of Modena, crusty bread.

## Technical specifications

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- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 9 months
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** 24-40 kg
- **Diametro:** diameter 35-45 cm, h. 18-25
- **Producers:** toll booths belonging to the Consortium for the production and protection of Grana Padano Trentino
- **Whole Cheese Code:** 0606000
- **Cuttet Cheese Code:** Various codes for various formats