



Allevatore di Formaggi

Piave DOP



Description

Piave DOP is a hard, cooked cheese, an icon of the Belluno area. Recognized as a Protected Designation of Origin, it is produced with only local cow's milk, following a rigorous supply chain and production process. Its maturation determines the varieties: from the Fresco, delicate and perfect for platters, to the Vecchio Selezione Oro, more intense and ideal for grating. Its versatility in the kitchen and its authentic connection to the territory make it an excellence that delights the palate and tells a story of passion.

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Characteristics

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Region



Veneto

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow paste (colour becomes more pronounced as it ages), semi-hard or hard, without holes

Taste

sweet, with a spicy note, more intense depending on the seasoning

Pairings

Full-bodied red wines. Chestnut honey, spicy fruit mustard. Fresh fruit (apples, Passacrassana pears). Homemade bread.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** variable
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 5, 5 - 7 Kg (depending on the seasoning)
- **Diametro:** diameter 27-32 cm, h. 7-8
- **Producers:** Dairy in the province of Belluno
- **Whole Cheese Code:** Various codes for various seasonings
- **Cutted Cheese Code:** Various codes for various seasonings