Ossolano DOP



Description

A typical cheese from the Province of Verbano-Cusio-Ossola, which has been awarded the Protected Designation of Origin: OSSOLANO DOP. The production area of Ossolano DOP extends across 38 municipalities in the aforementioned Province of V.C.O. The "Ossolano" DOP cheese is obtained exclusively from whole cow's milk from two to four successive milkings, in the period from January 1st to December 31st of each year. The DOP "Ossolano" d'Alpe cheese is obtained exclusively from whole cow's milk from one or two successive milkings. This occurs in the period from June 1st to September 30th of each year. It is made from milk produced and processed into cheese in mountain pastures located in the same delimited territory, at an altitude of no less than 1,400 metres above sea level. Ossolano DOP has a minimum maturing period of 60 days. [guffanti_pdf_button]

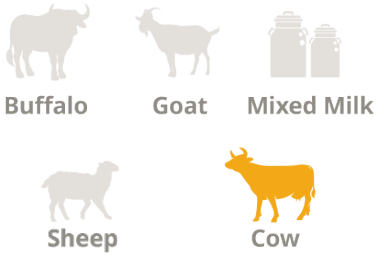
Characteristics

Characteristics

Region



Milk Origin



Appearance

cylindrical shape with a straight or slightly convex base, with flat faces

Taste

harmonious and delicate aroma, linked to the seasonal varieties of the flora, becoming more intense and fragrant with aging.

Pairings

Full-bodied red wines. Aromatic honey. Fresh fruit (pears, cherries, oranges, etc.). Black rye bread, polenta.

Technical specifications

- **Milk:** pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 32% Mgss
- **Weight:** kg 6-7 approx
- **Diametro:** diameter 29-32 cm approx., height 6-9 cm approx.
- **Producers:** VCO dairies
- **Whole Cheese Code:** 7500111
- **Cutted Cheese Code:** 7500112