Monte Veronese DOP a latte intero



Description

Monte Veronese DOP Fresco, officially called "whole milk," is distinguished by not being made with skimmed milk, unlike the "d'allevo" version. This is a relatively recent innovation, developed to meet the growing demand for less matured cheeses, similar to that of other nearby cheeses, such as Asiago DOP. However, the high quality of this mountain cheese is fully reflected in its "young" version as well. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Appearance

semi-hard straw-yellow paste, with medium holes

Taste

sweet, intense

Pairings

Red wines. Acacia honey, green tomato mustard. Organic bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimum 25 days
- **Production:** all year round, summer mountain pasture
- **Fat:** 44% Mgss
- **Weight:** 8-10 kg
- **Diametro:** diameter 30-36 cm, h. 6-10
- **Producers:** cheesemakers belonging to the Consortium for the production and protection of Monte Veronese DOP
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a