Monte Veronese DOP d’Allevo

Description

The matured, or "d'allevo," version of Monte Veronese DOP is the most traditional. It is divided into two subcategories: Monte Veronese DOP di allevo mezzano and the stravecchio (extra-mature). The limited mountain production area and the use of raw milk contribute to the particularly high quality standards of this cheese. [guffanti_pdf_button]

Technical specifications

- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal, mountain pasture
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** minimo 90 giorni (mezzano) minimo 2 anni (stravecchio)
- **Production:** all year round, summer mountain pasture
- **Fat:** 30% Mgss
- **Weight:** 7-8 kg
- **Diametro:** diameter 25-30 cm, h. 6-10
- **Producers:** cheesemakers belonging to the Monte Veronese Production and Protection Consortium
- **Whole Cheese Code:** 2100002 (medium breed) – 2100010 (old breed)
- **Cutted Cheese Code:** 2100007 (breeding) – 2100011 (old)