Montasio DOP

Description

Montasio DOP is one of the most famous Friulian cheeses, originating from the Alpine massif of the same name.

It is currently produced throughout the Friuli-Venezia Giulia region and in some provinces of Veneto.

There is a fresh version, aged for about two to four months, and one aged for six months to a year.

A typical Friulian recipe that uses it is Frico, made with pieces of cheese and other ingredients, such as apple slices, fried together in a pan. [guffanti_pdf_button]

Technical specifications

- **Milk:** cow's milk, raw, skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 5-9 kg
- **Diametro:** diameter 30-40 cm, h. 6-10
- **Producers:** cheesemakers belonging to the Montasio Production and Protection Consortium
- **Whole Cheese Code:** 1110511 - 1110518 (Mezzano) - 1110512 (Vecchio)
- **Cutted Cheese Code:** 1110514 - 1110519 (Mezzano) - 1110515 (Vecchio)