Dobbiaco



Description

It takes its name from the mountain town of Dobbiaco (or Toblach) in the Pusteria Valley, but is also produced in other areas of Alto Adige. It has a curious parallelepiped shape, which in Italy is found only in Ragusano, produced in Sicily. Traditionally, the parallelepiped shape was used (and still is) to preserve the cheese in the aging rooms, optimizing space.
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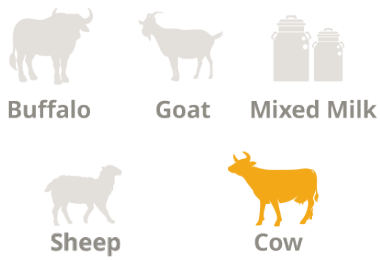
Characteristics

Characteristics

Region



Milk Origin



Appearance

Straw-colored, compact paste with few eyes

Taste

Milky, sweet

Pairings

White wines, pumpkin mustard, or fresh fruit (such as Passacrassana pears). Black rye bread, polenta.

Technical specifications

- **Milk:** pasteurized whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked
- **Salting:** brine
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 5-7 kg
- **Diametro:** base 10x30-40 cm, h 10
- **Producers:** South Tyrolean dairies
- **Whole Cheese Code:** 6720713
- **Cutted Cheese Code:** 6720714