

PUZZONE DI MOENA DOP



Source

- Trentino-Alto Adige

Type of milk

- Cow

Brands



The name of this cheese derives from its very strong aroma. It is ripened in caves with a high level of humidity which increases the fermentation of the paste. However, the Ladin name 'Sprezz Tzaori', meaning 'tasty cheese', is used as well as the name 'Moena Stinker'. It belongs to one of the numerous families of Trento cheeses, 'nostrani di casello'.

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Organoleptic characteristics

Aspect and texture: compact, elastic, yellow paste with widespread holes. Reddish-orange, damp rind

Taste: intense with a very strong, persistent aroma, slightly piquant after a long ripening period

Serving suggestions: Red wines, beers. Rose and green tomato preserves. Wholemeal bread



Allevatore di Formaggi

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan, alpine pasture

Paste: cooked, pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year, summer alpine pasture

Fats: 45% F-Dm

Weight: 8-10 kg

Dimensions: 30-40 cm diameter, h. 10 cm

Producers: dairies and alpine hut dwellers in Moena and Predazzo

Whole cheese code: n.d.

Cutted cheese code: n.d.