

Lavarone Vezzena



Source

- Trentino-Alto Adige

Type of milk

- Cow

The area around the Vezzana Pass is famous as a place where cheeses are ripened and it is also where this excellent quality, hard cheese is produced. It is a product that undergoes a protracted ripening which can last over two years.

Organoleptic characteristics

Aspect and texture: hard, yellow paste with widespread pinholes

Taste: intense, piquant and dry with traces of stable and woodland undergrowth

Serving suggestions: full bodied, aged, red wines. Chestnut honey, hot fruit chutney. Rye bread

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan and alpine pasture

Paste: cooked, pressed

Salting: in brine

Ripening: at least one year

Production period: throughout the year, summer alpine pasture

Fats: 40% F-Dm

Weight: 8-10 kg

Dimensions: 34-40 cm diameter, h. 8-12 cm

Producers: dairies from the Trento area



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.