

Spessa delle Giudicarie DOP



Source

- Trentino-Alto Adige

Type of milk

- Cow

Brands



A close relation of the Veneto or Lombardy 'Latteria' cheeses. The name derives from the pressing of the forms (in the Ladin speaking valleys 'spretz' can stand for 'cheese' alone). In the past, this was an almost fat-free cheese although, today, this is less so. It was awarded denomination of protected origin (DOP) status at the end of 2003 and production began in early March 2004. The most significant characteristics required by the DOP status are that the cows are fed exclusively with hay, the cream should rise naturally in the containers rather than through churning and the use of small, one thousand litre cauldrons similar to those used for Grana.

Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with small/medium scattered holes

Taste: sweet, more or less intense according to the length of ripening, with traces of spices

Serving suggestions: Full bodied, red wines. Chestnut honey, hot fruit chutney. Fresh fruit (apples and Passacrassana pears). Rye bread

Technical characteristics

Milk: partially skimmed, raw cow's milk

Production method: artisan

Paste: semi-cooked



Allevatore di Formaggi

Salting: in brine

Ripening: at least ninety days

Production period: from september to june

Fats: min 33%, max 43% F-Dm

Weight: 7-10 kg

Dimensions: 30-35 cm diameter, h.8-11 cm

Producers: dairies in the Valleys Giudicarie, Chiese, Rendena, Ledro

Whole cheese code: n.d.

Cutted cheese code: n.d.