

# Monte Veronese d'Allevo DOP



The ripened version (or 'di allevo') of Monte Veronese is the most traditional and is divided into two sub-categories, medium mature and extra mature Monte Veronese. The limited mountain area of production and the use of raw milk makes this a particularly high quality cheese.

## Organoleptic characteristics

**Aspect and texture:** hard, yellow paste with tiny and medium holes

**Taste:** intense, piquant and dry

**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 three months (medium), at least two years (extra mature)

**Production period:** throughout the year, summer alpine pasture

**Fats:** 30 % F-Dm

**Weight:** 7-8 kg

**Dimensions:** 25-30 cm diameter, h. 6-10 cm

## Source

- Veneto

## Type of milk

- Cow

## Brands





Allevatore di Formaggi

**Producers:** Dairies belonging to the Monte Veronese production and protection Consortium

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.