Allevatore di Formaggi

Montasio DOP



Source

- Friuli-venezia Giulia
- Veneto

Type of milk

- Cow

Brands

The most famous cheese from Friuli whose origins line in the Montasio alpine massif but which is currently produced throughout the region and in a number of Veneto provinces. There is also a fresh version, ripened for between two-four months and one ripened for between six months and one year. A typical Friuli recipe for Montasio is called Frico – pieces of cheese and other ingredients, such as slices of apple, are fried together in a frying pan.

Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with rare holes
Taste: sweet with traces of spices which are more or less intense according to the length of ripening
Serving suggestions: Full bodied, red wines. Chestnut honey, hot fruit chutney. Fresh, slight under-ripe fruit (apples, Passacrassana pears). Rye bread

Technical characteristics

Milk: skimmed, raw, cow's milk
Production method: artisan
Paste: cooked, pressed
Salting: in brine
Ripening: at least two months
Production period: throughout the year

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Fats: 40% F-Dm
Weight: 5-9 kg
Dimensions: 30-40 cm diameter, h. 6-10 cm
Producers: dairies belonging to the Montasio production and protection Consortium
Whole cheese code: 1110511 - 1110518 (Mezzano) - 1110512 (Vecchio)
Cutted cheese code: 1110514 - 1110519 (Mezzano) - 1110515 (Vecchio)

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