

# Trentingrana DOP



Although it falls within the area of the 'Grana Padano' DOP, the Grana produced in the province of Trento (particularly significant in the Val di Non area) can be distinguished from the others by the brand 'Trentino' that is clearly visible on the form. The milk from mountain areas (during the summer the pastures are at 7-800 metres) is used in its production, giving it a distinctive flavour that makes it stand out from other, similar products.

## Organoleptic characteristics

**Aspect and texture:** hard, grainy, more or less intensely yellow paste depending on the length of ripening

**Taste:** harmonious, dry and intense with traces of grass when produced with the milk of open pasture grazing animals

**Serving suggestions:** full bodied, aged, red wines but also young, sparkling white wines. Fresh fruit (Kaiser pears), marrow chutney. Balsamic Modena vinegar, crusty bread.

## Technical characteristics

**Milk:** skimmed, raw, cow's milk

**Production method:** artisan and industrial

**Paste:** cooked, pressed

**Salting:** in brine

**Ripening:** not less than 9 months

## Source

- Trentino-Alto Adige

## Type of milk

- Cow

## Brands





Allevatore di Formaggi

**Production period:** throughout the year

**Fats:** 32% F-Dm

**Weight:** 24-40 kg

**Dimensions:** 35-45 cm diameter, h. 18-25 cm

**Producers:** Dairies belonging to the Trentino Grana Padano production and protection Consortium

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

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