

Dobbiaco



Source

- Trentino-Alto Adige

Type of milk

- Cow

It takes its name from the mountain area of Dobbiaco (or Toblach) in the Val Pusteria but it is also produced in other parts of Alto Adige. It has a strange parallelepiped shape that is only otherwise used in the area in and around Ragusa, in Sicily.

Organoleptic characteristics

Aspect and texture: yellow, compact paste with very few holes

Taste: milky and sweet

Serving suggestions: White wines. Marrow chutney. Fresh fruit (Passacrassana pears). Black rye bread and polenta

Technical characteristics

Milk: full fat, raw or pasteurised, cow's milk

Production method: artisan

Paste: cooked

Salting: in brine

Ripening: at least 60 days

Production period: throughout the year

Fats: 40 % F-Dm

Weight: 5-7 kg

Dimensions: base 10 x 30-40cm, h. 0 cm

Producers: dairies from Alto Adige

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.