

Allevo Asiago DOP



Allevo Asiago is divided, according to its ripening, into three types: medium aged (six months), mature (one year) and extra-mature (two years). Similar to other northern Italian cheeses, its origins lie in the mountains, or, more precisely, in the Asiago high plateaux region. It subsequently spread down to the plains of the surrounding provinces and, as frequently happens, a fresh cheese version called Pressed Agiagio was also created. Allevo Asiago is occasionally incorrectly called “Vezzena” due to a degree of similarity between the two.

Organoleptic characteristics

Aspect and texture: hard, yellow paste with very small holes

Taste: intense, pungent, dry

Serving suggestions: Full bodied, aged, red wines. Chestnut honey, Italian hot fruit mustard. Rye Bread.

Technical characteristics

Milk: skimmed, raw, cow's milk

Production method: artisan, alpine pasture

Paste: cooked, pressed

Salting: in brine

Ripening: at least six months

Production period: throughout the year, summer alpine pasture

Fats: 34% F-Dm

Source

- Trentino-Alto Adige
- Veneto

Type of milk

- Cow

Brands





Allevatore di Formaggi

Weight: 8-12 kg

Dimensions: 30-35 cm diameter, h. 9-12 cm

Producers: dairies belonging to the Asiago protection and production Consortium

Whole cheese code: n.d.

Cutted cheese code: n.d.