

# Lavarone Vezzena



## Source

- Trentino-Alto Adige

## Type of milk

- Cow

The area around the Vezzena Pass is famous as a place where cheeses are ripened and it is also where this excellent quality, hard cheese is produced. It is a product that undergoes a protracted ripening which can last over two years.

## Organoleptic characteristics

**Aspect and texture:** hard, yellow paste with widespread pinholes

**Taste:** intense, piquant and dry with traces of stable and woodland undergrowth

**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 one year

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

**Fats:** 40% F-Dm

**Weight:** 8-10 kg

**Dimensions:** 34-40 cm diameter, h. 8-12 cm

**Producers:** dairies from the Trento area



Allevatore di Formaggi

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

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