

# Pinzolo Brenta



## Source

- Trentino-Alto Adige

## Type of milk

-

Dairy cheese that has a limited protected production area in the Sprezza delle Giudicarie and is produced in the same area (until 2003 its generic name was, in fact, 'Sprezza').

## Organoleptic characteristics

**Aspect and texture:** semi-hard or hard, yellow paste with occasional holes

**Taste:** sweet and more intense according to length of ripening with traces of spices

**Serving suggestions:** Full bodied, red wines. Chestnut honey, hot Italian fruit mustard. Fresh fruit (apples, Passacrassana pears). Rye bread.

## Technical characteristics

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

**Production method:** artisan and industrial

**Paste:** cooked, pressed

**Salting:** in brine

**Ripening:** at least 90 days

**Production period:** throughout the year

**Fats:** 30 % F-Dm

**Weight:** 7-8 kg

**Dimensions:** 30-35 cm diameter, h. 8-10 cm

**Producers:** dairies in the Val Rendena



Allevatore di Formaggi

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

**Cuttet cheese code:** n.d.