

Asiago Pressato DOP



Fairly recent version of the classic Asiago DOP, produced with whole cow's milk and is characterized by short curing times.

The version with the dark rind is emphasized in the quality of the raw material and craftsmanship.

Organoleptic characteristics

Aspect and texture: white or slightly straw-colored paste, combined with the cutting, soft and with holes media

Taste: delicate and pleasant

Serving suggestions: bodied white wines or light reds. Acacia honey, mustard green tomatoes. "Biove" bread.

Technical characteristics

Milk: vaccine, whole, raw or pasteurized

Production method: artisanal and industrial

Paste: cooked, pressed

Salting: in brine

Ripening: 20 days minimum

Production period: all over the year

Fats: 44% Mgss

Weight: about 11-15 kg

Dimensions: h cm 10-15; diameter cm 30-40

Source

- Veneto

Type of milk

- Cow

Brands





Allevatore di Formaggi

Producers: Cheesemakers and farmers members of the Consortium for Asiago production and protection

Whole cheese code: n.d.

Cutted cheese code: n.d.