

OSSOLANO DOP



Source

- Piemonte

Type of milk

- Cow

A typical cheese from the Verbano Cusio Ossola Province which has been granted Protected Designation of Origin status: OSSOLANO DOP (PDO). The production area of Ossolano PDO covers 38 municipalities in the Verbano Cusio Ossola Province.

Ossolano PDO cheese is made exclusively from whole cow's milk from two to four successive milkings in the period from 1 January to 31 December each year. Ossolano d'Alpe' PDO cheese is obtained exclusively from whole cows' milk from one to two successive milkings, during the period from 1 June to 30 September each year, and is made from milk produced and cheesed in mountain pastures located in the same defined area, at altitudes of not less than 1 400 metres above sea level.

Ossolano PDO has a minimum maturing period of 60 days.



Allevatore di Formaggi

Organoleptic characteristics

Aspect and texture: cylindrical shape with straight or slightly convex heel and flat faces

Taste: harmonious and delicate aroma, linked to the seasonal varieties of flora, becoming more intense and fragrant with ageing.

Serving suggestions: Full-bodied red wines. Aromatic honey. Fresh fruit (pears, cherries, oranges...). Black rye bread, polenta

Technical characteristics

Milk: whole, pasteurized

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: 60 days minimum

Production period: all over the year

Fats: 32% Mgss

Weight: about kg 6-7

Dimensions: diameter 29-32 cm about, h 6-9 cm about

Producers: Cheemakers in VCO area

Whole cheese code: 7500111

Cutted cheese code: 7500112