Cheese Room

MOESIN DI FREGONA



Code: VAL-30550

Raw material:

Full cream cow's milk from the Treviso province

Shape & Texture:

The rind is hard and its color is yellowish. The paste is soft and some elastic with small eyes scattered across. The color of the paste is white to ivory

Taste:

The taste is sweeter, buttery and creamy with hints of fruits and nature. The aftertaste is round, creamy, sweet and smooth.

Curiosity:

In December 1938 the Caseificio Cooperativo del Cansiglio, in Fregona (TV) was founded with the purpose of collecting milk from local breeders and transforming it into cheese for them. In 1991 this dairy merged Latteria Sociale Turnaria di Ogliano e Scomigo and the AGRIMONTANA COOPERATIVA DELLE PREALPI TREVIGIANE E DEL CANSIGLIO was founded. During the years the dairy has been renovated, and new machines have been installed, to be able to bear the brunt of working a superior amount of milk. During the year 2001 the Agrimontana dairy merged with the Caseificio Sociale Cooperativo di S. Martino di Colle Umberto, and on this occasion the name was altered to AGRICANSIGLIO. At the moment the 40 breeders give about 90-100 quintals of milk per day

Region:

Veneto, Italy

Ageing:

Fresh (less than 30 days)

Weight:

2 kg

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