Cheese Room

MONTASIO DOP DI CIVIDALE



Code: VAL-30720

Raw material:

Pasteurized cow's milk

Shape & Texture:

The rind is thin and some elastic. The colour of the rind is ivory to straw. The paste is compact and some elastic with some small eyes scattered across. The colour of the paste is straw

Taste:

The taste is round, smooth, creamy, sweet and delicate. The aftertaste is round, smooth, buttery with aromas of milk and flowers

Curiosity:

Montasio is a cheese with long and great history. It has been produced in the Friuli region since 1200 and more particular in the fertile pastures of Jof di Montasio. In the 13th century and after it was produced by the Monks of the Moggio Udinese monastery, became Montasio, the cheese that we know today. Historical references prove that since 1775 Montasio has been commercialized and move frequently to the markets with San Daniele ham

Region:

Friuli Venezia Giulia, Italy

Ageing:

Half-matured (1-6 months)

Certificated:

PDO

Weight: