Cheese Room

MONTASIO DOP



Code: VAL-30722

Raw material:

Raw cow's milk

Shape & Texture:

The rind is some hard. The colour of the rind is yellow straw. The paste is compact but not dry, with some small eyes scattered across. The colour of the paste is yellow

Taste:

The taste is long, sweeter with hints of toasted nuts. The aftertaste is long, pleasant, buttery and nutty

How to enjoy:

The best to enjoy is with large ravioli and asparagus. Pair it with a glass of Sasso di Felluga, with its intense spiciness or the sweet Picolit del Collio.

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 Historical references prove that since 1775 Montasio has been commercialized and move frequently to the markets with San Daniele ham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:

Very long-matured (more than 1 year)

Certificated