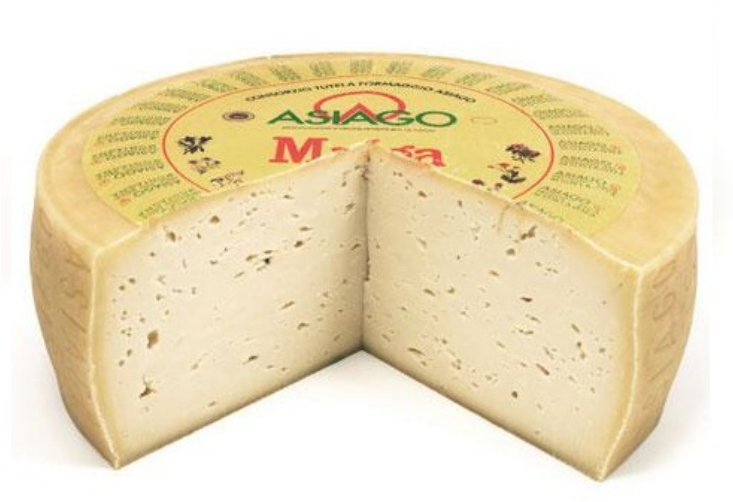
Cheese Room

ASIAGO PRESSATO DOP



Code: VAL-30810

Raw material:

A particular selection of Asiago Pressato DOP produced in the mountains with whole cow's milk

Shape & Texture:

The cheese has a classic look, the rind is thin and its colour is straw; the paste is elastic with small holes scattered across; the colour of the paste is pale yellow

Taste:

Taste is aromatic, creamy, buttery, round; the aftertaste is round, sweet, some lactic and creamy.

How to enjoy:

Perfect with a Cabernet Sauvignon from Friuli's Colli Orientali or Torcolato Maculan.

Curiosity:

Maurizio and Cristiano Cortese are producing cheese since 2003 in Malga Verde, a mountain hut located on the Asiago Plateau, at an altitude of 1100 meters. The two brothers were able to transform successfully the small business once owned by their father. During the last 10 years they have earned numerous awaards. In June 2006, they joined the Consortium for the protection of Asiago cheese and have started to produce a particular selection of Asiago DOP, called 'Product of the mountain'

Region:

Ageing:

Half-matured (1-6 months)

Certificated:

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong