Cheese Room

ASIAGO MEZZANO DOP



Code: VAL-30860

Raw material:

Raw cow's milk

Shape & Texture:

The rind is smooth and regular, amber in colour. The paste is straw yellow, compact with small to medium eyes

Taste:

Mild and slightly salty, with aromas of honey, cooked butter and flowers

How to enjoy:

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

Curiosity:

Asiago production dates back to the year 1000, when it was produced with sheep's milk. In 1500 sheep’s were replaced with cows and shepherds developed the production technique still used today in the mountain dairies. The most ancient Asiago is Asiago d'Allevo, whereas Asiago Pressato is a more recent cheese, produced since the '20

Region:

Veneto, Italy

Long-matured (more than 6 months)

Certificated:

PDO

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