Cheese Room

ASIAGO D'ALLEVO DOP



Code: VAL-30865

Raw material:

Raw cow's milk

Shape & Texture:

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

Tasting Notes:

Mild and slightly salty, spicy flavour, with aromas of honey and cooked butter

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 sheeps 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:

Piedmont, Italy

Fresh (less than 30 days)

Weight:

2 kg approx