Cheese Room

ASIAGO STRAVECCHIO

Code: VAL-30868

Raw material:

Raw semi skimmed milk, from cows of Bruna and Frisona race, pastured in mountain areas

Shape & Texture:

The rind is smooth and regular, brownish in colour; the paste is straw yellow, with an hard texture and small to medium eyes

Taste:

During the long ripening this cheese develops an outstanding complexity, initially tasting sweet and gradually growing more pungent, offering hints of toasted hazelnuts, ripe fruit and aromas of freshly mown hay and moss

How to enjoy:

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

Curiosity:

Asiago is one of Italy's most common PDO cheeses. The Presidium, however, is dedicated exclusively to the Stravecchio (aged 19 months or more), an extremely rare product made in mountain dairies on the Asiago plateau. Slow Food would like to encourage farmers to mature more wheels for a long time and to let them realise how important small dairies are in protecting montains and ancient traditions

Region:

Ageing:

Very long-matured (more than 1 year)

Mountain cheese