

*Cheese Room*

## MONTE VERONESE DI MALGA



Code: VAL-30872

Raw material:

Semi skimmed raw cow's milk

Shape & Texture:

The rind is thin and crusty and its color is straw -brown. The color of the paste is golden straw. The paste is hard with many small eyes scattered across

Taste:

The taste is long, intense, and buttery with delicate hints of grass and mountains. The aftertaste is long, slightly spicy, crystal, with hints of soil and flower

Curiosity:

A very old cheese first produced around 1200 by a group of German farmers, the Cimbri around the area of Mt. Lessini in Verona. The Presidium reunites the dairies that produce the Monte Veronese d'Alleva with alpine milk and which is recognizable by the stamp M fired on the side next to the DOP mark

Region:

Veneto, Italy

Ageing:

Mountain cheese

Slow Food Presidia

Certificated:

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