Cheese Room

VEZZENA DI MALGA



Code: VAL-31119

Raw material:

Raw cow's milk from Rendena cows in alpine pastures

Shape & Texture:

The rind is thin, semi hard and elastic. The colour of the rind is brownish. The paste is compact with few eyes scattered across. The colour of the paste is white to straw. When matured. This cheese is fine for grating

Taste:

The taste is full, buttery, and slightly spicy. The aftertaste is buttery, spicy with hints of wild herbs and forest fruits

How to enjoy:

Serve aged Vezzena on its own or with fruit. Try it with a white Nosiola Spagnolli or Refrontolo Passito.

Curiosity:

The production method of the cheese is really similar to Asiago. However the milk makes the final distance from Asiago. The milk is collected from the land of Folgaria-Lavarone, Luserna and the passo Vezzena

Region:

Trentino Alto Adige, Italy

Very long-matured (more than 1 year)

Mountain cheese

Slow Food Presidia