



Aged Asiago PDO Product Of The Mountain

Made from milk collected in the mountains, processed and aged over 600 meters, Fresh Asiago PDO Mountain Product is the specialty of our dairies and Alpine pastures. The uncontaminated environment of the Alpine pastures and their great dairy tradition make this cheese a pure jewel of natural goodness.



Physical Characteristics



AGEING

Medium Seasoned from 4 to 10 months. Mature from 10 to 15 months. Extra Mature over 15 months



PASTE

Scattered small and medium eyes, straw yellow in colour



CRUST

Smooth and regular



TEXTURE

Consistent and elastic, compact, quite soluble



SHAPE

Cylindrical with straight sides, flat or almost flat faces



WEIGHT

8 - 12 Kg

Nutritional values per 100 gr

ENERGY

390 Kcal - 1600 Kj

LIPIDS

31%

PROTEIN

Over 28%

CARBOHYDRATES

Absent

MINERALS

Ca 990 mg, P 660 mg,
traces of Fe

NACL

2,4%

VITAMINS

A 150 µg - B1, B2,
PP, traces

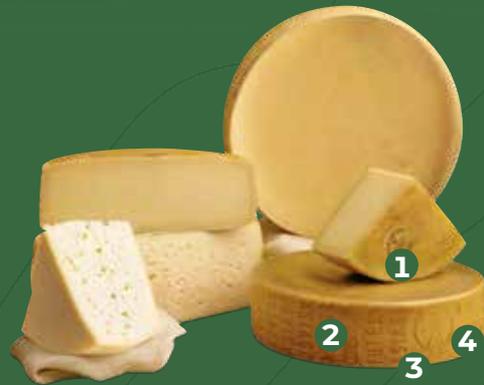
CHOLESTEROL

86 mg

If it's PDO, you see it straight

Asiago cheese is unmistakable at first glance. Each slice is recognised by the lettering "ASIAGO" on the crust, while each form bears the number of the dairy where it was made and its own identification code on the casein label. A guarantee of traceability that only PDO can offer.

1 - Casein label / 2 - Name ASIAGO on the crust / 3 - PDO logo / 4 - Dairy number



SIGHT

ASIAGO brand on the side of the form



TOUCH

Compact, but soft



SMELL

Reminiscent of bread, almonds and dry hazelnuts



TASTE

Decided and tasty

A flavour that comes from the mountains

Asiago cheese originates on the Asiago Plateau, a place surrounded by nature where the mild climate, the healthy air, the pure water and the rich vegetation provide the pastures with the nutritious elements most suited for the production of a genuine milk that becomes a cheese with an unmistakable flavour, natural, healthy and produced following a strict procedure. Behind Asiago PDO there are a thousand years of history, based on Alpine traditions that are maintained and enriched every day.



● Here they make aged Asiago PDO cheese